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Information for Everybody.

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Entd.

AN INVALUABLE COLLECTION OF

ABOUT TWO HUNDRED

PRACTICAL RECIPES,

FOR

BUSINESS AND PROFESSIONAL MEN,

MECHANICS, ARTISTS, FARMERS,

AND

For Families Generally.

Seventh Edition, Revised, Illustrated and Enlarged.

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A. W. CHASE, M. D., AUTHOR AND PUBLISHER.
ANN ARBOR, MICH.
1859.

L. Davis, Printer.

PREFACE

TO THE SEVENTH EDITION.

The Author may be allowed to say, that in bringing out the seventh edition of his "Information for Everybody," that over *nine thousand* copies have been sold in the three years which it has been before the public. *Satisfaction has been guaranteed*, and with a *single exception*, no one, to the author's knowledge, has ever regretted the purchase; and that exception not from fault in the recipes, but the purchaser found the information sought was similar to that with which he was already acquainted. If the recipes do not make good articles that will give *general satisfaction, the money shall be refunded.*

The author is a graduate of the "Eclectic Medical Institute of Cincinnati, O." He has also had many years' experience in the Grocery and Drug business, where he has constantly made and sold many of the articles, as also used them in his own family; and would not abandon their use for any sum that could be named. Whilst some of them have been obtained of our most scientific and practical men of the different cities and towns through which he has travelled for about three years selling the work, which *would* and *has* drawn out from these men many very valuable items of information, no money or pains have been spared in getting hold of recipes which were known to be valuable, and would add to the advantages of the purchasers of this work. Very great confidence may be placed in these recipes as the author's reasons for publication will plainly show.

1. Many of the recipes are original and have not been before published.

2. Most of the recipe books contain useless matter, and are unreliable.

3. Many of them direct to adulterate with *base drugs*

nearly all of the articles which they give directions for making, which should be *abhorred* by every manufacturer who claims to be called a humane being.

4. To prevent unprincipled persons from gulling the people by obtaining more for a single recipe than a hundred is worth. Single recipes in this book have sold to the author's knowledge from 25 cents to $125. A gentleman of Greenfield, Ohio, was about to pay to a Cincinnati manufacturer $50 for the vinegar recipe, which he obtained in my book for $1, only with the difference, however, that he would there have learned to adulterate it with sulphuric acid which will never be learned from me,

> Although the author has dearly paid
> For all the tricks and shams of trade.

5. That all who wish to manufacture or use good articles can have the *information* within their reach for a reasonable price.

6. The only certainty the retailer has of the purity of the articles sold by him is to make all such himself as admit the possibility of such manufacture.

7. For the benefit of myself and family, that they, and the world, may be the better for the author's passage through it.

And *lastly*, if these do not appear to any one, on trial, to be the honest reasons, without *humbug*, which is in every body's mouth now-a-days, and that *justly* also, then will I myself acknowledge that it is not only a humbug but the GREATEST of the day.

But no fears need be held on that point, as assurances have been given by hundreds of persons who are using the recipes, a few of which will be given in some part of the work, that they give general satisfaction; and where there has been objectionable points in former editions, great pains have been taken to revise and correct them in this edition of the work.

A few recipes for cooking are put into this edition, but they are only such as are known to make *very* choice articles at a moderate expense only, as the *buckwheat short-cake*, which is equally good in summer as winter, and *lemon pie*. I have never tasted *cake* or *pie* equal to them for *me*.

From the frequent enquiries for coloring recipes, the author although having no personal knowledge of the matter, has been to the expense of getting them from practical dyers who were competent to give such information.

Some will say, however, there is too much for the money, or for one man to know; and others will say it is too little for the price; but all may feel assured of the practicability of the information, and that full and plain directions are given, and that the materials can be easily obtained of the druggists and merchants throughout the country where any thing like assortments are to be found. And any one desiring information on any point not mentioned in the book, as, the treatment of Scrofula, Dyspepsia, Uterine Hemorrhages, and all general Female complaints, Chronic disease of all descriptions, &c. &c. will receive prompt answer, and conditions upon which it can be obtained of the author, whose address and residence is permanent as given below.

A. W. CHASE, M. D.
Ann Arbor, Michigan.

EXPLANATIONS OF ABBREVIATIONS USED IN THIS WORK.

lb.	stands in the place of		pound,
oz.	"	"	ounce,
1-8	"	"	one-eighth,
1-4	"	"	one-fourth,
1-2	"	"	one-half,
3-4	"	"	three-fourths,
gal.	"	"	gallon,
qt.	"	"	quart,
pt.	"	"	pint,
gr.	"	"	grains.

DIRECTIONS

FOR MAKING THE VARIOUS BEERS, WINES, CIDERS, SODA SYRUPS, &c. &c.

Artificial Cider, or Cider without Apples.—To each gallon of cold water, put 1 lb. dark brown sugar, 1-2 oz. tartaric acid, 3 table-spoonfuls of yeast, shake well, make in the evening, and it will be fit for use next day. I make in a keg a few gallons at a time, leaving a few quarts to make into next time—not using yeast again until the keg needs rinsing. If it gets a little sour make more into it. Draw in a pitcher with ice in it; or if your sales are slow, bottle it and keep in a cool cellar. If it is desired to bottle this cider by *manufacturers of small drinks*, you will proceed as follows: Put in a barrel 5 gallons of hot water, 30 lbs. brown sugar, 3-4 lb. tartaric acid, 25 gallons cold water, 3 pints of hop or brewer's yeast, worked into a paste with 3-4 lb. flour, and 1 pint of water will be required in making this paste, put all together in a barrel, which it will fill, and let it work 24 hours—the yeast running out at the bung all the time, by putting in a little at a time to keep it full. Then bottle, putting in 2 or 3 broken raisins to each bottle, and it will nearly equal Champagne. Let the bottles lay in a cool place on the side. This cider is sometimes made as follows: For 20 gallons of water put 15 lbs. of brown sugar and 1-2 lb. tartaric acid and no yeast, as this will keep for any length of time in kegs or barrels. If made in this way I would boil 2 lbs. of dried apples and add the juice to this amount of cider. The darker the sugar, the more natural will be the color of the cider. Dr. O. B. Reed, with whom I read medicine, drank of this cider freely while

sick with billious fever, knowing its composition, and recommended it to his patients as soon as he got out amongst them again, as a drink that would allay thirst, with the least amount of fluid, of any thing of which he was acquainted.

But I prefer Professor Hufeland's drink for fever patients, as follows:—Boil 1-2 an oz. of Cream-of-Tartar in 3 quarts of water until all is dissolved—after taking it from the fire add a sliced orange with from 1 1-2 to 3 oz. of white sugar, according to the desire of the patient, bottle and keep cool, and use for a common drink in fevers of all grades.

Spruce or Aromatic Beer.—Take 3 gal. water, 1 quart and 1-2 pint molasses, 3 eggs well beat, 1 gill yeast; into 2 quarts of the water boiling hot, put 50 drops of any oil you wish the flavor of; or mix 1 oz. each, oils Sasafras, Spruce and Wintergreen, then use 50 drops. For Ginger flavor, take 2 oz. Ginger root bruised, and a few hops, and boil for 30 minutes in 1 gal. of the water; strain and mix all. Let it stand 2 hours and bottle, using yeast of course as before, bearing in mind that yeast must never be scalded.

Lemon Beer.—To make 30 gallons, boil 6 oz. of Ginger root bruised, 1-4 lb. Cream-of-tartar for 20 or 30 minutes in 2 or 3 gals. of the water. This will be strained into 13 lbs. of coffee sugar, on which you have put 1 oz. oil lemon, or 1-2 oz. oil lemon and 6 good lemons all squeezed up together, having warm water enough to make the whole 20 gallons just so you can hold your hand in it without burning, or about 70 deg. of heat, put in 1 1-2 pints of hop or brewer's yeast worked into paste, as for the cider, with 5 or 6 oz. of flour. Let it work over night, then strain and bottle for use. This will keep 15 to 20 days.

Philadelphia Beer.—Take 30 gallons of water; brown sugar 20 lbs; ginger root bruised 1 1-4 lbs; cream-of-tartar 1-4 lb.; bi-carbonate of soda 8 oz.; 1 tea-spoonful of oil of lemon cut in a little alcohol; whites of 10 eggs well beat; hops 2 oz.; yeast 1 quart. The ginger root and hops should be boiled 20 or 30 minutes in enough of the water to make all milk warm, then strain into the rest and the yeast added and allowed to work itself clear as the cider and bottled.

Patent Gas Beer.—Take 2 oz. ground ginger; 1 oz. allspice; 1-2 oz. cinnamon; 1-4 oz. cloves; all bruised or ground, boil a few minutes in 2 quarts of molasses, strain into your keg and add 7 1-2 gals. cold water and 1 pt. of good yeast, shake it well together and bung down, make over night and it will be ready for use next day. There ought to be a little space in the keg not filled with the beer This beer is ahead of all the pops and mineral waters of the day, for flavor, health, or sparkling qualities, or speed in making. Be careful you do not burst the keg.

This recipe I obtained by drinking a glass of the beer and eating a cake or two loiteringly in the grocery of Mr. More at Zanesville, Ohio, as the clerk was weighing out the articles and making the beer one 4th of July, whilst my neighbor paid $10 to the same man for the recipe; and I have made it every day for months, with Rockwell's circus, and the man who kept the inside stand paid me $2 for the recipe, and blowed out the head of the first keg he made, as he carried it 17 miles in his waggon without letting off any gas from the keg. Of course he did not make his money out of the first keg, but he did make it out of it many times, and so can any one in the business. I have sold a barrel of it in one day, and 8 gallons of strong beer also, on the show ground. I prefer it to any other small beer. Keep ice in the pitcher into which you draw it.

Imperial Cream Nectar.—Part first. Take 1 gallon of water, 8 lbs. loaf sugar, 8 oz. tartaric acid, gum arabic, 1 oz. —Part second. 4 tea-spoonfuls of flour, the whites of 4 eggs, beat the flour and eggs finely together, then add half pint water, when the first is blood warm put in the second, boil 3 minutes and it is done. Directions: 3 table-spoonfuls of the syrup to a glass half or two-thirds full of water, and add one-third tea-spoonful of super-carbonate of soda made fine; stir well and drink at your leisure.

☞In getting up any of the soda drinks which are spoken of, it will be found preferable to put about 8 oz. of carbonate, sometimes called super-carbonate of soda, into one pint of water in a bottle and shake when you wish to make a glass of soda and pour of this into the glass until it foams well, instead of using the dry soda as directed.

Ginger Pop.—Take 5 1-2 gals. water, 1-4 lb. ginger root bruised, one-half oz. tartaric acid, two and a half lbs. white sugar, whites of 3 eggs well beat, 1 small tea-spoonful of lemon oil, 1 gill yeast; boil the root for thirty minutes in 1 gallon of the water, strain off, and put the oil in while hot, mix. Make over night; in the morning skim and bottle, keeping out sediments.

Spanish Gingerette.—To each gal. of water, put 1 lb. white sugar, 1-2 oz. best bruised ginger root, 1-4 oz. cream-tartar and 2 lemons sliced. Directions: In making 5 gals. boil the ginger and lemons ten minutes in two gals. of the water, the sugar and cream tartar to be dissolved in the cold water, and mix all, and add one-half pint of good yeast; let it ferment over night, strain and bottle in the morning. This is a valuable recipe for a cooling and refreshing beverage, compounded of ingredients highly calculated to assist the stomach, and is recommended to persons suffering with dyspepsia or sick head ache. It is much used in European countries, and persons having once tested its virtues, will constantly use it as a common drink. And for saloons or groceries no temperance beverage will set it aside.

Yeast.—Take a good single handful of hops and boil for 20 minutes in 3 pints of water, strain, stir in a tea-cup of flour, a table-spoonful of sugar and a tea-spoonful of salt; when a little cool put in 1 gill of brewer's or baker's yeast; and after 4 or 5 hours cover up and stand in a cool place for use; make again from this unless you let it get sour.

Soda Syrups.—Loaf or crushed sugar 8 lbs.; pure water one gal.; gum arabic two oz.; mix in a brass or copper kettle; boil until the gum is dissolved, then skim and strain through white flannel, after which add tartaric acid 5 1-2 oz. dissolved in hot water; to flavor, use extract of lemon, orange, rose, pine apple, peach, sarsaparilla, strawberry, &c. one-half oz. to each bottle, or to your taste. If you use the juice of lemon and 1 1-2 lbs. of sugar to a pint, you do not need any tartaric acid with it; now use 2 or 3 table-spoonfuls of syrup, to 3-4 of a tumbler of water and 1-2 tea-spoonful of super carbonate of soda made fine; stir well and be ready to drink, or use the soda in water as mention-

ed in the Imperial Cream Nectar; the gum arabic, however, holds the carbonic acid so it will not fly off as rapid as common soda. For soda fountains 1 oz. of super carbonate of soda is used to 1 gal. of water. For charged fountains no acids are needed in the syrups.

Improved English Strong Beer.—If you have malt use it, if not take 1 peck of barley, (oats will do, but not so good) and put into an oven after the bread is drawn, or into a stove oven and steam the moisture from them. Grind coarsely (not fine,) and pour into them 3 1-2 gals. water at 170 or 72 degrees. (If you use malt it does not need quite so much water as it does not absorb so much as the other. The tub should have a false bottom with many gimlet holes to keep back the grain.) Stir them well and let stand 3 hours and draw off, put in 7 gals. more water at 180 to 82 degs.; stir well and let stand 2 hours and draw off. Then put on a gal. or two of cold water, stir well and draw off; you should have about 5 or 6 gals. Mix 6 lbs. coarse brown sugar in equal amount of water; mix with the wort, and boil 1 1-2 to 2 hours with 4 oz. good hops in it; you should have 8 gals. when boiled; when cooled to 80 degs. put in a tea-cupful of good yeast and let it work 18 or 20 hours covered with a sack; use sound iron hooped kegs or porter bottles, bung or cork tight and in two weeks it will be good sound beer, nearly equal in strength to London Porter or good ale, and will keep a long time; and for persons of a weak habit of body and especially females, 1 glass of this with their meals is far better than tea or coffee, or all the ardent spirits in the universe. If more malt is used not exceeding 1-2 a bushel, the beer of course would have more spirit, but this strength is sufficient for the use of families or invalids.

Ginger Wine.—Take 1 quart 95 per cent alcohol, and put into it 1 oz. of best ginger root, (bruised not ground,) 5 grs. of capsicum and 1 dr. of tartaric acid. Let stand 1 week, shaking occasionally, then settle and draw off, or strain or filter. Now add 1 gal water, in which 1 lb. of crushed sugar has been boiled. Mix when cold. To make the color, boil 1-2 oz. of cochineal, 3-4 oz. cream-of-tartar, 1-2 oz.

saleratus, and 1-2 oz. alum in a pint of water until you get a bright red color; and use a proper amount of this to bring the wine to the desired color. This wine is suitable for nearly all the purposes for which any wine is used, and a gallon of it will not cost more than a pint of many wines sold throughout the country for medicinal uses, represented to be imported from Europe. Let a man, suffering with a bad cold, drink about half a pint of this wine hot, on going to bed, soaking his feet at the same time in hot water 15 or 20 minutes and covering up warm and sweating it out till morning, then washing off his whole body with cool or cold water, by means of a wet towel, and rubbing briskly with a coarse dry towel for 4 or 5 minutes will not be able to find his cold or any bad effects of it in one case out of a hundred. Ladies or children would take less, in proportion to age and strength. Females in a weakly condition, with litle or no appetite and spare in flesh, from food not properly digesting, *but not yet ripened into actual indigestion* will find almost entire relief by taking about half a wine glass of this wine 20 minutes before meals and following it up a month or two according to their improved condition. For family use it is just as good not to use the coloring in this wine at all.

Ice Cream.—Have rich sweet cream, and 1-4 lb. loaf sugar to every quart of cream or milk; if you cannot get cream, the best imitation is to boil a soft custard; 6 eggs to every quart of milk, (eggs to be well beat;) or another is made as follows: boil a quart of milk and stir into it while boiling a table-spoonful of arrow root wet with cold milk; when cool stir in the yolk of one egg to give a rich color. Five minutes boiling is enough for either plan. Put the sugar in after they cool; keep the same proportions for any amount desired. The juice of strawberries or raspberries give a beautiful color and flavor to ice creams; or about a 1-2 oz. of essence or extracts to a gallon, or to suit the taste. Have your ice well broken; 1 qt. salt to a bucket of ice. About one half hour's constant stirring and occasional scraping down and beating together will freeze it; and the less a person eats of it, for their health, the better.

Ice Cream very cheap.—For 6 qts. of milk, you will add 1-2 lb. of Oswego corn starch. First dissolve the starch in one qt. of the milk, then mix all together and just simmer a little, (not to boil.). Sweeten and flavor to suit your taste, or as above. Or soak Irish moss in water for an hour, and rinse well to clear it of sand and a certain peculiar taste; then steep it for an hour in milk just at the boiling point but not to boil, it imparts a rich color and flavor without eggs or cream. Use from an oz. to one and a half oz. to the gallon. This may be steeped twice. It is the Chicago plan.

Cream Soda.—Loaf sugar, 10 lbs., water 3 gills, warm gradually so as not to burn; good rich cream, 2 qts.; extract of vanilla 1 1-2 oz., and extract nutmeg 1-2 oz., tartaric acid 4 oz. Just bring to a boiling heat, for if you cook it any length of time it will crystallize; use 4 or 5 spoonfuls of this syrup instead of three as in other syrups, put 1-5 tea-spoonful of soda to a glass, if used without a fountain. For charged fountains no acids are used.

Lemon Syrup to save loss of Lemons.—Where you have lemons that are spoiling or drying up, take the insides which are yet sound, squeeze out the juice, and to each pint put 1 1-2 lbs. white sugar, and a little of the peel, boil a few minutes, strain and cork for use. This will not require any acid, and 1-2 tea-spoonful of soda to 3-4 of a glass of water with 2 or 3 table-spoonfuls of syrup. If water is added the syrup will not keep as well, and takes more of it.

Pure Wine.—Take 3 lbs. nice raisins, free of stems, cut each one in 2 pieces, put them into a stone jug with 1 gal. pure soft water, let them stand two weeks uncorked, shaking occasionally, (warm place in winter;) strain through 3 or 4 thicknesses of woollen or filter, color with burned sugar, bottle and cork well for use. The more raisins that are used the better will be the wine, not exceeding 5 lbs.

This is from the Eclectic Dispensatory and I have made it and used it in prescriptions; but I prefer the following plan, if one can take the time necessary to let it work properly, which of course any one can do and especially where it is to be used in medicine or for sacramental purposes, for

which it is perfectly appropriate :—to each lb. of nice box raisins, finely chopped, pour on 1 qt. of boiling soft water, using jars to stand them in, cover closely to keep in the steam, let stand until cold, or 24 hours, then strain off, squeezing out all the juice and add 1 lb. of white sugar for every lb. of raisins used, then put in a jug or jugs and let stand two months before using, color to suit with the wine coloring.

Pure Wine Vinegar—Is made by putting the same quantity of water on the above raisins (after the wine is poured off) as at first, and standing the same length of time in the same way.

Grape Wine.—Take 20 lbs. of ripe freshly picked and selected tame grapes, put them into a stone jar and pour over them 6 quarts of boiling soft water, when sufficiently cool to allow it, you will squeeze them all thoroughly with the hand; after which allow them to stand 3 days on the pomace with a cloth thrown over the jar, then strain and add 10 lbs. of nice crushed sugar and let it remain a week longer in the jar; then take off the scum, strain again and bottle, leaving a vent until done fermenting, when, strain again and bottle tight and lay the bottles on the side in a cool place.

This wine is the same as used by Rev. Orrin Whitmore of Saline, Mich. for sacramental purposes. I have tasted it myself and would prefer it for medicinal uses to nine-tenths of the wine sold in this country. With age it is nice.

These wines are every way appropriate for sacramental or medicinal purposes and far more pure than can be purchased once in a hundred times, and if one makes their own they have the satisfaction of knowing that their wines are not made of what is *vulgarly* yet truly called *rot gut whiskey*.

Coloring for Wines and Liquors.—Take any amount of white sugar desired, put into an iron kettle, moisten a little, let boil and come to a red black and thick; remove from the fire and add a little hot water to keep it from hardening as it cools; bottle for use, and color your wines with this to any desired tint you wish.

Port Wine.—Take 42 gals. of worked cider, 12 gals. good Port wine, 3 gals. good brandy, 6 gals. pure spirits; color with burned sugar, as you like. This is more particularly applicable to medicinal purposes. This wine is the prescription of Prof. Douglass, of the University of Michigan, in his lectures to the medical class of which I was a member in '56-7, to be used by us as physicians in our prescriptions in preference to the stuff usually sold, representing to be an *imported* article. But I say from the difficulty of getting good wine or brandy leave them out entirely, as also the *pure spirit* mentioned, and use instead of them for the 42 gals. of pure cider free of pomace 4 1-2 to 5 gals. of best alcohol and 10 lbs. of the best cut raisins with 1-4 lb. cinnamon bark and allspice each, and 1 oz. each of cloves and nutmegs ground, let stand 2 weeks shaking occasionally, then rack off to be free of the raisins and sediment, and you will have a wine as strengthening and invigorating, and much more so, than any wine you can buy, and for one fourth the cost.

Currant and other Fruit Wines.—For Currant, Cherry, Raspberry, Elderberry, Strawberry, either one can be used alone, or a combination of several of the different kinds, to make a variety of flavors or suit persons who have some and not the other kinds of fruits. To every gallon of expressed juice obtained, take an equal amount of boiling water and pour on the pressed fruit, let stand 12 hours, squeeze out as much as there is of juice and mix, then add 4 lbs. brown sugar to each gallon; let stand until worked, using also 1-2 oz. of cream-of-tartar to each gallon. After fermentation, take 4 oz. isinglass dissolved in a pint of the wine and put to each barrel will fine and clear it by settling every impurity, when it must be drawn off into clean casks, or bottled, which is far the best. Give these wines age and you will be forced to hide them if you do not want them drank. If bottled, let the bottles lie on the side.

Dinner Wine, or English Patent Wine from the stalk of garden Rheubarb, will not lead to Intemperance.—An agreeable and healthful wine is made from the expressed juice of the garden Rheubarb. To each gal. of juice add 1 gal.

of soft water in which 7 lbs. brown sugar has been dissolved; fill a keg or a barrel with this proportion, leaving the bung out, and keep it filled with sweetened water as it works off until clear; then bung down or bottle as you desire. These stalks will furnish about 3-4 their weight in juice. Fine and settle with isinglass as in the fruit wines. Or for every 4 lbs. of the stalks cut fine, pour on 1 gal. of boiling water, adding 4 lbs. of brown sugar, let stand covered tight 24 hours, having also added a little cinnamon, allspice, cloves and nutmegs, bruised, as may be desired for flavoring, then strain and let it work a few days or weeks, then settle with isinglass as above. Bottle or bung tight, and the longer kept the better it will be for medicine or drink. Where wine or any drink is bottled, always lay them on the side. This has been patented in England.

"*Blackberry Wine.*—There is no wine equal to the blackberry wine when properly made, either in flavor or for medicinal purposes, and all persons who can conveniently do so, should manufacture enough for their own use every year, as it is invaluable in sickness as a tonic, and nothing is better for bowel disease. I therefore give the recipe of making it, and having tried it myself I speak advisedly on the subject: measure your berries and bruise them: to every gallon adding 1 qt. of boiling water, let the mixture stand 24 hours, stirring occasionally; then strain all the liquor into a cask, to every gallon adding 2 lbs. of sugar; cork tight, and let it stand until the following October, and you will have wine fit for use, without further straining or boiling, that will make lips smack as they never smacked under its influence before." This recipe I insert upon the authority of C. W. Starbuck, of the Cincinnati *Dollar Weekly Times*, not having had an opportunity to try it myself, but from my own knowledge of the fruit and the directions given in the recipe, I feel assured that where this fruit is plenty, that this wine should take the place of all other wines, unless a person raises the grapes and understands the manufacturing of wines himself, or has an assistant who does, which by the way, are very scarce. I think 1-2 pt. of alcohol to each gallon will make a better thing for medicine or drink.

Stomach Bitters equal to Hostetter's for one-fourth its Cost.—Take gentian root, 1 1-2 oz.; orange peel 2 1-2 oz.; cinnamon, 1-4 oz.; anise seed, 1-2 oz.; coriander seed, 1-2 oz.; cardamon seed, 1-8 oz.; unground Peruvian bark, 1-2 oz.; bruise all these articles and put them with 1-4 oz. gum kino into 1 qt. of alcohol of at least 76 per cent. proof, let stand 2 weeks shaking occasionally, then pour off the clear tincture, and put into it 1 lb. of loaf sugar and 4 qts. water, or you can add these and let it stand on the dregs if preferred.

When it is deemed necessary for a person who is debilitated to take a strengthening cordial for the stomach, nothing of the kind will be found to work so kindly and effectually to restore the tone of the general system as this preparation.

Dose—From a table-spoonful to a wine glass, according to the strength and age of the patient, to be taken 15 or 20 minutes before meals.

Portable Lemonade.—Take loaf sugar 1 lb. rub it down finely in a mortar, and add: citric acid 1-2 oz. (tartaric acid will do,) and lemon essence 1-2 oz., and continue the trituration until all is intimately mixed, and bottle for use; a rounding table-spoonful can be done up in a paper and carried conveniently in the pocket while persons are going into out-of-the-way places, and added to half pint of water when all the beauties of a lemonade will stand before you waiting to be drank, not costing a penny a glass. This can be made sweeter or more sour if desired. If any however should prefer an effervescing drink they can follow the directions given in the next recipe.

Persian Sherbet.—Take pulverized sugar, 1 lb., super-carbonate of soda, 4 oz., tartaric acid, 3 oz.; put all the articles into the stove oven when moderately warm, being separately, upon paper or plates, let them remain sufficiently long to dry out all dampness absorbed from the air, then rub about 40 drops of lemon oil, (or if preferred any other flavored oil,) thoroughly with the sugar in a mortar, wedgewood is the best, then add the soda and acid, and continue the rubbing until all are thoroughly mixed. Bottle and cork tight for if any degree of moisture is permitted to reach it, the acid and soda neutralize each other and the virtue is

thus destroyed. A middling sized table-spoonful or two tea-spoonfuls of this put into a 1-2 pt. glass and nearly filled with water and quickly drank, makes an agreeable summer beverage; and if 3 or 4 glasses of it are taken within a short time, say an hour or two, it has the effect of a gentle cathartic, hence for those habitually costive it would be found nearly or quite equal to the seidlitz powder, and for children would be the pleasantest of the two.

[The printers have tried it, and can bear testimony to its good qualities.]

To keep Apple Cider sweet without expense.—When your cider has worked so as to have let the pomace sink, or just to suit your taste, rack it off and rinse the barrel, (unless you have plenty of barrels,) and return 3 gals. of the cider into the barrel. Now take a strip of cotton cloth 2 by 6 inches, which has been dipped in melted sulphur and dried, fire one end of this strip and introduce it into the bung-hole, and hold it by means of the bung, giving it air sufficient to let it burn, keeping the smoke in as it burns, when you will push the bung in tight and shake the barrel until the sulphur gas is absorbed into the cider; then return the cider to the barrel free from sediment, shake all together, and it is complete for any length of time, so says Gideon Howell, of Orramel, N. Y., who says he has drank it 2 years after it was put up, just as nice as when first made. I know that with 1-4 lb. of mustard seed, and one gill of sweet oil to each barrel, (the oil forms a coat over the top and keeps out the air,) after rectifying, and kept in a cool cellar, that it is safe; but if any one desires to try it without mustard, or cannot get it, they have a good prospect of success without that expense, the first not costing 1-4 of a cent per barrel. And I know that in some parts of England, by using only ripe sound apples to make cider from, letting it work clear, racking off about twice, bottling, &c. &c., cider is kept from 20 to 30 years. When cider is drawn off and bottled, it should not be corked until the next day after filling the bottles, or many of them will burst. I am assured by a gentleman of Bucyrus, Ohio, who has tried it, that to take cider directly from the press, place it in barrels standing on the end with the head out, put 3 pts. of hickory ashes

mixed in 1 pt. of milk, to each barrel, will cause all the pomace to rise and form a hard crust on the top, and when done sparkling as you draw a glass from a faucet below, that you can draw it off and filter through inch layers of cotton batting and fine charcoal placed in a keg to half fill it only, then barreled and bottled, that it will make a splendid champagne cider, and fit for making wines &c. without further trouble or expense. And I am satisfied that it will perform as spoken of, and shall try it, no preventing providence, this fall, as I think providence would not provide such things for us only for our *use*, and if used *properly* and not *abused*, no harm will arise from them. I should recommend, however, to put 1 gal. of alcohol to each barrel, in which 1 oz. each of allspice and cinnamon, 1-2 oz. each of cloves and nutmegs had been standing while the cider was undergoing the above preparation, to be strained when added.

Cider Wine.—Prof. Horsford, a celebrated chemist, communicated the following recipe to the Horticultural Society of Massachusetts, and recommends it for general trial, and I have much confidence in the success being satisfactory.—"Let the new cider from sour apples, (ripe, sound fruit preferred,) ferment from 1 to 3 weeks, as the weather is warm or cool. When it has attained to lively fermentation, add to each gallon, according to its acidity, from 1-2 a lb. to 2 lbs. of white crushed sugar, and let the whole ferment until it possesses precisely the taste which it is desired should be permanent. In this condition pour out a quart of the cider and add for each gallon 1-4 of an oz. of sulphate of lime, known as an article of manufacture under the name of "anti-cholcride of lime." Stir the powder and cider until intimately mixed, and return the emulsion to the fermenting liquid. Agitate briskly and thoroughly for a few moments, and then let the cider settle. The fermentation will cease at once. When, after a few days, the cider has become clear, draw off and bottle carefully, or remove the sediment and return to the original vessel. If loosely corked, which is better, it will become a sparkling cider wine, and may be kept infinitely long."

Alcohol in Medicines in preference to Brandy, Rum, or Gin.—There is no one thing doing so much to bolster up the tot-

tering yet strong tower of *Intemperance* as the Old Fogy Physicians who are constantly prescribing these articles to their patients, and one-half the reason for it is to cover the faults of their own constant use of these beverages. This unnecessary call for these articles thus used as medicine, keeps up a large demand; and when we take into consideration the almost *impossibility* of obtaining a genuine article, the sin of prescribing them becomes so much the greater, when it is also known to all really scientific men that with alcohol, (which is pure,) and the native fruit wines, cider and cider wines, (which every one can make for themselves, and can thus know their purity,) that all the indications desired to be fullfilled in *curing disease* can be accomplished without their use.

Then, when it is deemed advisable to use spirits to preserve any bitters or syrups from souring, *instead* of brandy, rum or gin, 1 qt., (unless you use such as you know to be made from our own recipes,) use alcohol 2-3 of a pt. and water to make the quart with about 2 or 3 ozs. of crushed sugar for this amount, increasing or lessening, according to the amount desired, in these proportions. If a *diuretic* effect is desired, which is calculated to arise where gin is prescribed, put 1 drachm of oil of juniper into the alcohol before reducing with the water; or if the preparation admits of it you may put in from 1 to 2 ozs. of the juniper berries instead of the oil. If the astringent effect is desired, as from brandy, use, say 1-4 oz. of gum kino or catechu, either, or a half of each may be used. If the sweating or opening properties are required as indicated by the prescription of rum, sweeten with molasses in place of the sugar, and use 1 drachm of oil of caraway, or 1 to 2 ozs. of the seed for the above amount, as the the juniper berries for gin.

If the strength of wine only is desired, use the ginger wine, or if that flavor is not fancied, use any other of the wines as preferred by the patient.

It should be known, however, that sugar will keep such medicines (of the syrup kind) if used in proportion of about 1 lb. to a pint of the fluid, or even molasses used pint for pint, and not put in until they are perfectly cool, just as

well as alcohol, if the stimulating effects of the alcohol is not desired.

And no one should use any of the descriptions of alcohol as a constant beverage, even in medicine, unless advised to do so by a physician *who is not himself a toper.*

If families will follow the directions above given, and use proper care in making some of the various fruit wines as given in this book for medical use, preparing cider, &c., which is often used in prescriptions, they would seldom, if ever, be obliged to call for the *pretended pure* brandies, rums, gins, &c. &c., of commerce, *and intemperance would die a natural death for want of support.*

And you will please allow me here to correct a common error, with regard to the presence of alcohol in wines. It is generally supposed that wine made from fruit without putting some kind of spirits into it, does not contain any alcohol; but a greater mistake does not exist in the world. Any fruit, the juice of which will not pass into the vinous fermentation, by which alcohol is produced, will not make wine at all; distillation will produce brandy or alcohol from any of these fermented liquors.

There is no wine of any note containing less than 10 parts of alcohol to 100 parts of the wine, and from that amount up to 25 and 1-2 parts; currant 20 and 1-2; goosberry 11 and 3-4; cider from 5 to 9 parts; porter 4 and 1-2;—even small beer 1 and 1-4 parts or quarts to 100 quarts. So it will be seen that every quart of fruit wine not made for medicine, or sacramental purposes, helps to build up the cause (intemperance) we all so much desire *not to encourage.*

But as it is well known that some will have brandy, rum and gin at all hazards as long as it is made, I can do no less than give the formula for making a *good* article, (if I may be allowed the expression,) and would say to all who use such drinks at all, do not buy or make only the *purest* articles in this or any other line.

British Brandy.—Is extensively manufactured, and sold as foreign brandy. "Dilute pure alcohol to proof pitch (54 parts to 100), add to every 100 lbs weight of it 3-4 lb. of argol (crude wine stone) dissolved in water, a little acetic ether and French wine vinegar, some bruised French plums,

and flavor-stuff from Cogniac, (oil of cogniac); then distil the mixture, with a gentle fire, in an alembic furnished with an agitator. The spirit which comes over may be colored with nicely burned sugar (caramel) to the desired tint, and roughened in taste with a few drops of tincture of catechu or oak bark." *Ure's Dic. of Arts and Manufactures.*

The constituents of *pure brandy* are *alcohol*, *water*, *sugar*, *volatile oil*, a minute portion of *acetic acid*, a little *acetic ether*, *œnanthic ether*, *coloring* matter and *tannin*. Now did anything like a *majority* of American manufacturers come any where near to the genuine article as the English do I would for no consideration have any thing to do in giving formula for the manufacture of liquors; but as adulteration is the order of the day amongst liquor manufacturers, to help those into whose hands this work may fall to have a better article than they can buy, I give the following formula:

Brandy.—Take neutral or pure spirit of 54 per ct. alcohol, 5 gals.; honey, warmed, not to boil, skimmed and strained, 1 qt. dissolved in 1 pt. water; tinctures of catechu and kino each 1-2 oz.; tannin, 20 grs. dissolved in a little water; oil of Cogniac (pronounced kon-yak), 20 drops, (when this article is purchased put it in alcohol 1 tea-spoonful to each drop and it will keep nice for a long time if well corked and you then know the quantity to be used as well as if it was not cut,) acetic acid, 1-8 oz. or vinegar 1 qt.; nice raisins, chopped, 5 lbs.; spirit of prunes, 1-2 pt.; mix all and let stand 2 weeks, shaking occasionally, then draw off letting it run through a piece of flannel as you draw it. Now if 1 gal. of pure brandy could be got from the government bonded ware-house and added to this amount, it would much improve it,—but again, if it could be got pure there would be no necessity for manufacturing it at all; but even if you get it out of bond you have no certainty of a pure article, for the French have become such adepts in imitations and adulterations as to out-yankee the yankees themselves; so the best thing to be done is to use none at all or else use the pure spirit, and add that which comes as near to nature as possible and give them age (which improves any spirit) before using and you will have better articles of liquors than to depend upon any of the commer-

cial articles of the day, whether to be used as medicine or as a beverage. And there is nothing in the liquor business any more reprehensible than making what is called *Cherry Brandy* by using the oil of *Bitter Almonds* which is of the same nature as *Prusic acid.* When we reflect upon the various *poisons, mineral acids,* &c. used in manufacturing liquors our only surprise is, that, so few have the "snake in the boot" as does, and yet this is a phase which has almost all arisen in the last 25 years, or since adulteration has been so extensively practised.

If the cherry flavor is desired, use 1 pt. of wild black cherries bruised so as to break the stone, to each gallon of the above or any other brandy you wish to use for the purpose, shake occasionally for two weeks and draw off, or let settle and draw off as used.

These cherries may be dried and yet retain nearly all their flavoring properties, the same may be done with nearly all fruits, then used by putting into the liquors; or put 1 pt. of the dried fruit to a qt. of alcohol and a qt. of water and stand about 2 weeks and strained off and used in quantities to suit the tastes of purchasers, the same is done with prunes and this preparation is called spirit of the fruit used; but take my advice and never drink or sell the fruit liquors of commerce.

Rum.—The constituents of Jamaica Rum are alcohol, volatile oil, butyric acid, sugar, and water.

FORMULA FOR ITS PREPARATION.

To pure neutral spirit, 5 gals.; add oil of caraway 1-2 drachm; tincture of kino, 1 dr.; butyric acid, 2 dr., and loaf sugar, 5 oz. Let all the ingredients, except the spirits stand in alcohol 1 qt. for a day or two with occasional agitations. If there is sediment, strain and add to the spirit: color slightly with burned sugar color. And the greater the age the better will be the article.

Holland Gin.—"The materials employed in the distilleries of Schiedam, are, two parts of unmalted rye, and one part of malted 'big,' the former weighing 54, and the latter 37 lbs. to the bushel. The mash tubs, which serve also as the fermenting tubs, have a capacity of 700 gallons each, being about 5 feet in diameter at the mouth, rather narrow-

or at the bottom, and 4 1-2 feet deep; the stirring apparatus is a long rectangular iron grid, made fast to the end of a wooden pole. About a barrel (36 gals.) of water at a temperature of 162 to 168 *deg. F.* is put into the mash tun, to each 1 1-2 cwt. of meal, after which the malt is introduced and stirred, and lastly the rye is added. Powerful agitation is given to the magma, till it becomes quite uniform, a process which a vigorous workman piques himself upon executing in a few minutes. The mouth of the tun is immediately covered with canvass, and further secured with a wooden cover, to confine the heat: it is left in this state for two hours. The contents being then stirred up again, the transparent spent mash of a preceding mashing is first added, and next, as much cold water as will reduce the temperature of the whole to about 85 deg. *F.* The best Flemish yeast is now introduced, to the amount of 1 lb. to every 100 gals. of the mashed materials. The gravity of the wort is usually from 33 to 38 lbs. and the fermentation is carried on from 48 to 60 hours, at the end of which time the attenuation is from 7 to 4 lbs.; that is, the sp. gr. of the supernatant mash is from 1.007 to 1.004. On the third day after the fermenting tub is set, the mash containing the grains is transferred to the still, and converted into low wines. To every 100 gallons of this liquor, 2 lbs. juniper berries, from 3 to 5 years old, being added, along with 1-4 lb. of salt, the whole are put into a low-wine still, and the fine spirit is drawn off by a gentle and well-regulated heat, till the magma becomes exhausted; the first and last products being mixed together, whereby a spirit 2 or 3 per cent. above hydrometer proof is obtained, possessing the peculiar fine aroma that distinguishes pure Holland gin. The product varies from 18 to 21 gallons per quarter of grain; this large yield being partly due to the employment of the spent mash of the preceding fermentation, an addition which contributes at the same time to improve the flavor."—*Ure's Dic. of Arts and Sciences.*

Its constituents are, *alcohol, volatile oil, sugar, turpentine* in very small quantities, and *acetic acid.* And it is a very hard thing to imitate. But if manufacturers cannot be found of sufficient honesty to *make* and *sell* the genuine article from the above plan, we are constrained to give the fol-

lowing formula, with which, the *very best* imitation can be got up; yet no imitation will ever equal any of the products of NATURE'S LABORATORY.

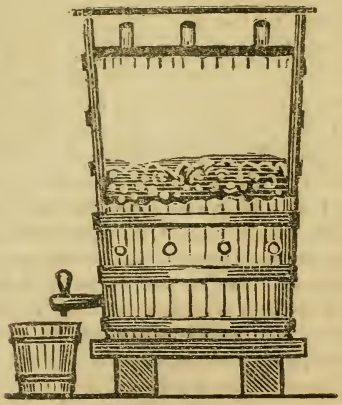
Gin.—To pure neutral spirits 65 per cent. alcohol, 5 gals.; 5 bottles of best Schiedam Schnaps; oil of juniper, 1 dr.; oil of anise, 10 drops; white pine turpentine, 5 drops, (or what is equivalent to 5 drops of any liquid substance); loaf sugar, 10 oz.; cut the oils and turpentine in 1-2 pt. of alcohol, shaking several times for a day or two and mix all.

Let any of the above preparations of liquor stand at least 2 weeks before using, and as much longer as you are able to keep stock ahead. If the *Deoderized* alcohol or *Cologne spirit* is used in these imitations, of the strength mentioned, you will have so much the better liquors, as there is not the pains taken with the *common* neutral *spirit* which is given to the higher alcohols for *colognes*, &c. which must be free of taste and odor. It is purchased of 85 per cent. at about 75 cts. per gallon more or less according to the times, in any of the principal cities and will bear a reduction of about one-fourth in proof by the addition of that amount of pure soft water. The exact amount of water it will require to reduce it to the desired proof can be ascertained from the Druggist of whom the purchase is made.

Strawberry, Raspberry, and Blackberry Cordials.—Take honey, 2 gals.; water, 1 gal.; tartaric acid, 2 oz.; strawberries or raspberries, 2 gals.; any of the spirits desired, by the above recipes, 2 qts.; press the juice from the berries by enclosing them in a bag, and mix all. Persons of a weak habit of body who need a strengthening cordial will find these very pleasant and invigorating. They should not be persisted in however for any great length of time, without several days interruption, for fear the habit should clinch too strongly his death-riveting chains upon you.

VINEGARS, JELLIES, HONEY, INKS, &c.

Vinegar in three days without drugs.—The philosophy of making vinegar by the quick process, is this, the means that will expose the largest surface of the vinegar fluid, of a certain temperature, to the air, will convert it into vinegar in the shortest time; and as there is no way by which so great a surface can be exposed, as by the shavings process, and at the same time control the temperature, that plan has been adopted, as follows: a tub, as represented in the accompanying cut, of a size to correspond with the amount



Vinegar Generator, or Tub.

desired to be made, is filled with beach, maple or basswood shavings, planed from the edge of boards cut about 2 feet long, by which means they roll into little circles as represented in the tub, the staves of which are represented as broken off to show the internal arrangement of the tub, oak shavings color the vinegar black and pine gives it the pecu-

liar flavor of that wood; these shavings are to be filled up to within 3 or 4 inches of the false top, from the lower side of which, small strings of cotton thread or twine are represented to hang, which pass through 1-4 or 1-8 inch holes, made one in the centre of each square of 2 inches over the whole surface of the false top, these strings are kept in their places by a knot on the upper surface, the size of these fine holes and the strings in them are to be so arranged as to allow the quantity of vinegar to be made at one time to pass through once in 12 hours, or if attention can be given to put it up again once in 6 hours will cause it to become vinegar quicker; the false top is to have 5 tubes, one in the centre and one two-thirds the distance towards the outer edge of the tub, each way, as seen in the cut, these tubes may be of wood, having an inch hole bored through them length-wise, and of sufficient size to taper a little at the lower end to drive tight into holes bored through the false top, and of sufficient length to reach within an inch of the top of the tub, for the egress or passage of air which comes in at the row of holes represented between the second and third hoops from the bottom of the tub. This row of holes must be made slanting inwards towards the bottom, which prevents the vinegar fluid from soaking out through them in its passage down the tub. In large tubs these ought not to be more than 1 foot apart all around the tub; and if the tub is over 6 or 8 feet high, two rows may be made, and if 15 or 20 feet high, 3 rows, say 4 & 5 feet between them counting up from the lower row; and here allow me to remark, that according to the size and height of this tub can large or small quantities be made, the taller tub making it with less time and less passages through the tub, the 20 foot tub not requiring more than 1 or 2 times through, while the short tub will require from 4 to 6 to give the required sourness to the vinegar. It would be well if at about the second hoop from the bottom, there should be a false bottom also, like the false top, except the threads, the false bottom and top may be supported by nailing a hoop around the inside of the tub at the proper places. The space between the main bottom and the first row of holes should be sufficient to allow all the vinegar made at one time to remain therein, or else it might run out if ever neglected or forgotten; and if

kept there, its heat is better preserved also. This heat arises from the oxydation of the dilute alcohol in streaming over the shavings thus converting it into vinegar by passing and repassing every 12 hours for the time mentioned at the head of this recipe. A faucet near the bottom allows to draw off the fluid into a bucket as shown, or a barrel can be placed under the faucet if the vinegar does not require to be again passed through the shavings; a wooden pump with a leather sucker can be made to pass down through the whole height of the tub, from the upper space to the bottom, the handle reaching through the loose top which is thrown over to protect it from the flies and dirt as well as to help keep up the temperature in the tub. The false top will be packed tight around the edge, with cotton or strips of cloth to make the fluid all run down through the holes, and thus spread out over the shavings for its better aerification. These shavings had better be well wet, when put in, to aid the vinegar in spreading over the whole surface.

When all is ready as above directed: take a sufficient quantity of good vinegar to saturate them thoroughly and run it through the shavings several times so that they become well soured or acetified, which helps to start the new vinegar being made—and when once put into operation it should be kept agoing as long as desired for that season without intermission, or until the shavings decay which will be I know not how long.

Now take a common wooden pail and put 2 qts. of molasses into it, and fill it up with good whiskey, pour it into a tub or barrel in which to mix the fluid, and add: 6 more buckets of water, (soft water is best but well water will do,) and keep these proportions for any amount which your tub will make at one time, and to each barrel being made, put 1 pt. of good yeast or the same amount of bees honey. Mix well, and put it into the space represented above the false top in the vinegar generator, and when it all runs through, draw off and put up again or pump it up as your arrangement may be, and repeat from 3 to 6 times as it may require, until of the desired acidity. This makes vinegar of sufficient strength for all common purposes, and the only objection against it will be, if made as directed, that it is too sour; yet it will not keep pickles.

But I now proceed to give a plan to make good pickles, and vinegar for it also; early in the spring put into a 40 gallon barrel 8 gallons of good whiskey and 2 gallons of molasses, with the yeast or honey as mentioned above, the barrel standing on end without a head, stir well and by July or August, when the pickles are grown, put them into brine for 24 hours only, then rinse off and put them into this vinegar and as soon as the water is well out of the pickles which you will know by the weakness of the vinegar, then pour it off and put on new of the same kind, and you will have pickles which are nice and brittle, while those kept all the fall in brine, then soaked and scalded, will not digest any more easily than a bit of India-rubber and one is as fit to eat as the other. This strength can be made as well as any other strength, in the tub, but it requires a little longer time to make it, as the more alcohol or molasses used the longer does it take to acetify.

Alcohol of 76 per cent proof, 1 gal.; molasses, 2 qts. which gives color as well as strength; water, 14 gals. with the proportion of yeast, does just as well as the whiskey, and in places far from market makes the vinegar come cheaper as the freight is as much on the whiskey as on the alcohol.

Some will have no other vinegar but that made from apple cider, then put it one-third water and it makes vinegar as strong as any one ought to use it; and if they will have it of full strength make it so, only it requires a little longer time to make.

Those who have cider, which has been standing a long time and does not become vinegar, will reduce it 1-3 with water, and put it through this machine and grind out first rate vinegar in one or two days time. Sour beer or ale will bear as much water as there is beer, (so will the artificial cider if it gets sour,) and make good vinegar when mixed with some other vinegar in making. Small beer, also drippings from sugar hogsheads in place of molasses, &c. &c. Nothing having sugar or alcohol in it should be thrown away, as all will make good vinegar, which is as good as cash, and ought to be saved, if for no other purpose, only to have the more to give to the worthy poor.

It was at first, thought to be absolutely necessary to make the vinegar fluid of about 75 degrees of heat, and also keep

the room of the same temperature; but it has been found that by keeping the heat in the tub by the false top and the loose cover, that in warm weather it does very well without heating up the fluid, although it would make a little quicker with it; and if desired to make in cold weather you must heat the fluid and keep the room warm also.

Families can make all they will need in a tub not larger than a common churn, reversing the bottom for the top; whilst wholesalers will use tubs as tall as their rooms will admit.

The first merchant, to whom I sold this recipe, made all the vinegar he could retail, by placing strips of board across the centre of a whiskey barrel, and putting the shavings in the upper half only, allowing the vinegar to stand in the lower half; as his room was so low, he could only use the one barrel and a wash-tub at top instead of the false top and space as represented in our cut; it took him only a week to make it in this way. I used the vinegar over a year.

☞Much has been said of the vinegar plant, but until this season I never saw one or had an opportunity to judge about the vinegar. I have had one now 4 or 5 weeks and it is more than 25 times as large as when I obtained it; and the vinegar made by it is the mildest and most agreeable that I ever used, and yet it has all the acidity that vinegar needs although it has not that sharp, biting, and choking sourness of the commercial vinegar. Its cost is 1 qt. of molasses to 7 qts. of water, which strength causes it to float, and unless it does float it dies, so I am told. It looks much like what is called vinegar mother. It grows in size until it covers the whole surface of the jar or dish containing it, then in thickness by layers like folds of cloth or leather adhering only slightly, and possesses the power or principle of oxydizing this strength of fluid causing it to become excellent vinegar in 3 weeks time.

For families it is undoubtedly the cheapest and best vinegar that can be obtained, and I think that even GROCERS and MERCHANTS, who wish to retail vinegar would find it less trouble, and to give as good, if not better satisfaction than vinegar made or obtained by any other method. It would be made in barrels or kegs standing on end without a head,

with loose boards or covers to secure from dirt or flies. It looks beautiful also in glass jars on the mantle or table.

N. B.—Any person who desires to make a trial of it can enclose me $1, and I will send them, by Express, sufficient amount in a bottle properly secured in a tin can, so as to go safely any distance without injury, with which they can soon stock themselves and the neighborhood as extensively as they wish; and I am perfectly satisfied that it will please all who may take the trouble and expense to obtain it of me or from any other source.

It is not for the *money alone*, that I speak of it, or propose to send it, but to give all who purchase my book the best "information" I have upon subjects, upon which I speak or treat.

Best Burning Fluid in use.—Take nine pints of 95 or 98 per cent. alcohol, and put in one quart of good camphene and shake it briskly, and it will at once become clear, when without the shaking it would take from six to seven quarts of alcohol to cut the camphene.

These proportions make the best burning fluid which can be combined. Many put in camphor gum, alum, &c. the first to improve its burning qualities, the last to prevent explosion, but they are perfectly useless for either from the fact that camphor adds to the smoking properties, and nothing can prevent the gas arising from any fluid that will burn, from explosion if the fire gets to it when it is confined, then the only safety is in filling lamps in day time, or far from fire or lights; and also to have lamps which are perfect in their construction, so that no gas may leak out along the tube, or at the top of the lamp; then let who will say he can sell you a recipe for non-explosive gas or fluid, you may set him down at once for a humbug, ignoramus or knave.

Yet you may set fire to this fluid if not confined, and it will not explode, but will continue to burn until all is consumed.

Families cannot make fluid any cheaper than to buy it, as the profit charged on the alcohol is usually more than that charged on fluid; but they will have a better article by this recipe than they can buy, unless it is made from the

same, and it is best for any one, even the retailer, only to make small quantities at a time, and get the freshest camphene possible.

To preserve Eggs.—For every 3 gallons of water, put in 1 pt. of fresh slacked lime, and the same amount of common salt, mix well, and let the barrel be about half full of this fluid, then with a dish let down your fresh eggs into it, tipping the dish after it fills with the water so they roll out without cracking the shell, for if the shell is cracked the eggs will spoil.

If fresh eggs are put in, fresh eggs will come out, as I have seen men who have kept them 2 and even 4 years at sea. A piece of board may be laid across the top or on top of the eggs and a little lime and salt kept upon it will make a surer thing where persons are putting up eggs to a considerable extent. This will not fail you. For families this need not be done, but they must always be kept covered with the brine. The beauty of this plan is, that eggs will not freeze if kept in any moderately good cellar. Families in towns and cities by this plan can have eggs for winter use at summer prices. I have put up 40 dozen per year for family use with entire success.

The plan of preserving eggs has undoubtedly come from a patent secured by a gentleman in England in 1791, Jaynes of Sheffield, Yorkshire, which reads as follows: "Put into a tub one bushel, Winchester measure, of quick lime, (which is fresh slacked lime,) salt, 32 oz.; cream-of-tartar, 8 oz. Use as much water as will give that consistency to the composition as to cause an egg to swim with its top just above the liquid. Then put and keep the eggs therein which will preserve them perfectly sound at least 2 years."

Persons who think it more safe can follow this plan. I desire in all cases to give all the information I have on each subject.

The *Southern Homestead* has the following on the preservation of eggs: "We have recently read a new, and perhaps a good recipe, for preserving eggs at least two years, so that at the end of that time they will be fit for either hatching or eating purposes. Skeptical as your humble servant has heretofore been on that subject, he must confess

that it looks reasonable. It is published in a work on Game Fowls by J. W. Cooper, M. D. Cooper & Vernon, Media, Delaware Co. Pa.

'Dissolve some gum shellac in a sufficient quantity of alcohol to make a thin varnish, give each egg a coat, and after they become thoroughly dry, pack them in bran or saw-dust, with their points downwards, in such a manner that they cannot shift about. After you have kept them as long as you desire, wash the varnish carefully off, and they will be in the same state as they were before packing, ready for eating or hatching.'

This is from good authority, as the author of the *Game Fowls* has been engaged for the last 30 years in raising nothing but the best game fowls, and he has frequently imported eggs. He invariably directed them to be packed as above, and always had good success with them notwithstanding the time and distance of the journey. Dr. Cooper's game chicken at Media, is of itself a great curiosity, a credit to any poultry raiser."

This last plan would be a little more troublesome, but still would not be *very* much to prepare all that families would wish to use through the winter, or even for the retailer; as the convenience of having them in a condition to ship would be one inducement to use the last method, for with the first they must be taken out and packed in oats or something of that sort to ship; with the last they are always ready; and weather permitting, about Christmass or New-Year's, fresh or good eggs in cities, always demand sufficient price to pay for all trouble and expense in the preservation and shipment.

Cuba Honey.—Good brown sugar, 10 lbs.; water, 1 qt.; old bee-bread honey in the comb, 2 lbs.; cream-of-tartar, 1 tea-spoonful; gum arabic, 1 oz.; oil of peppermint, 3 drops; oil of rose, 2 drops. Mix and boil 2 or 3 minutes and have ready 1 qt. more of water in which an egg is put well beat up, pour it in, and as it begins to boil, skim well, remove from the fire, and when a little cool, add 2 lbs. of nice bees honey and strain the whole, and you will have not only an article which looks and tastes like honey, but which possesses all its medical properties. It has been shipped in large

quantities under the name of CUBAS HONEY. It will keep as fresh and nice as when made any length of time, if properly covered. I have it now a year old as good as new.

Some use a table-spoonful of slippery elm bark in this amount, but it will ferment in warm weather, and rise to the top, requiring to be skimmed off. If it is to be used only for eating purposes the cream-of-tartar and gum arabic may be left out, also the old bee-bread honey, substituting for it another lb. of nice honey.

Domestic Honey.—To 10 lbs. coffee sugar add 3 lbs. water and stir it well, then put on the fire, and when it is luke-warm, add 2 oz. cream-of-tartar and 2 table-spoonfuls of strong vinegar, stir it a little then add the white of one egg well beaten, do this when luke-warm; when the sugar is nearly melted, add 1-2 lb. of bees honey, stir until it comes to a boil, take it off, let it stand a few minutes, then strain it, when it is most cold add 10 drops Lubin's extract of honeysuckle, stand over night and it is ready for use. This resembles candied honey and is a nice thing; *similar to the sample shown.*

Excellent Honey.—An article suitable for every day's use is made as follows: good common sugar, 5 lbs.; water, 1 qt.; gradually bring it to a boil, skimming well; when cool, add 1 lb. bee's honey and 4 drops of peppermint essence. If you desire a better article, use white sugar and 1-2 pt. less water and 1-2 lb. more honey. If it is desired to give it the ropy appearance of bees honey put into the water 1-4 oz. of alum.

Premium Honey.—Take 4 lbs. sugar and 1 pt. water, and let them come to a boil; then skim it and add 1-4 oz. pulverized alum; take it off the fire and add 1-2 oz. cream-of-tartar dissolved in a little water and 1 spoonful the extract or water of rose, and it is fit for use.

This took the premium at an Ohio State Fair.

Or still another plan is very nice for *Honey Imitation.*—Put 1 oz. of bruised ginger root into 1 pt. alcohol, with 20 drops otto or oil of rose into a bottle and shake occasionally for several days and let settle for use.—Into 1 qt. of water, put alum, 1-4 oz.; boil on a quick fire and stir in 5 lbs. of

white sugar; when cool add 1 tea-spoonful of the above compound and 1 drop oil of lemon.

We use the recipes for common sugar and the one using Lubin's extract of honeysuckle, and desire nothing better.

Jellies without Fruit.—To 1 pint of water put 1-4 oz. of alum and boil a minute or two; then add 4 lbs. of white crushed or coffee sugar, continue the boiling a little, strain while hot; and when cold put in half of a two shilling bottle of extract of vanilla, strawberry, or lemon, or any other flavor you desire for jelly. This will make a jelly so much resembling that made from the juice of the fruit that any one will be astonished; and when fruit cannot be got, it will take its place admirably.

Common Ink.—Take log-wood chips, 1 lb. boil in 1 1-2 gals. of water to 2 qts. pour off and repeat the boiling again as before, mix the two waters, 1 gal. in all; then add, bichromate of potash, 1-2 oz.; prusiate of potash, 1-4 oz.; prusiate of iron, (prusian blue,) 1-2 oz.; boil again about 5 minutes and strain and bottle for use. You will find none of the gumminess about this ink which is found in that made from the extract of logwood; yet it is not presumed that this will be as durable as the gall inks, for deeds, records, &c. &c. but for schools and common use, the author speaks from experience, it is as good as the most costly inks.

Black Copying Ink or Writing Fluid.—Take 2 gallons of rain water and put into it gum Arabic 1-4 lb., brown sugar 1-4 lb., clean copperas 1-4 lb., powdered nut galls 3-4 lb.—Mix, and shake occasionally for 10 days and strain, if needed sooner, let it steep in an iron kettle until the strength is obtained. This ink can be depended upon for deeds or records which you may wish some one to read hundreds of years to come. Oxalic acid 1-4 oz. was formerly put in, but since the use of steel pens it does not work well on them. If not used as a copying ink, 1-4 the gum or sugar is sufficient, as it flows more free without them.

Red Ink.—Take an oz. vial, put in a teaspoonful of aqua ammonia, gum arabic, size of two or three peas, and 5 grs. of No. 40 Carmine, and 5 grs. No. 6 or 8 also; fill up with soft water and it is soon ready to use; this is a beautiful

ruling ink, and does not cost one-sixth as much as to buy it by the dozen.

Blue Ink.—Take sulphate of indigo and put it into water until you get the desired depth of color; the article sold in little boxes for bluing clothes is the article desired. This does well for school children, or any writing not of importance to keep; but for book-keeping it is not of any importance, as the heat of a safe in a burning building fades away the color.

Indelible Ink for writing on Cotton or Linen Goods.—Take nitrate of silver, 11 grs.; dissolve it in 30 grs. (or about a teaspoonful) of water of ammonia; in 85 grs. (or 2 1-2 teaspoonfuls) of rain water, dissolve 20 grs. of gum arabic.—When the gum is dissolved, put into the same vial also 22 grs. of carbonate of soda (sal soda.) When all is well dissolved, mix both vials, or their contents, and place the vial containing the mixture into a basin of water, and boil for several minutes, or until a black compound is the result.—When cold it is ready for use. Have the linen or other goods starched and perfectly dry, and write with a quill pen, stretching the handkerchief on the table, and carrying the pen with a quick motion, or otherwise the ink will spread too much; yet no fears need be apprehended, as you can write as well on cloth with a quill pen as you can on paper with a steel pen. Every piece of white goods in the house should be marked. If twice the amount is made at a time it will not cost any more, as the expense is only from the trouble of weighing, so little is used of the materials. Soft soap and boiling cannot efface it—nor years of wear.—Use only glass vessels.

MEDICAL DEPARTMENT.

Dr. Krieder's Ague Pills.—Take 20 grs. quinine, 10 grs. Dover's powders, 10 grs. sub-carbonate of iron, mix with molasses or mucilage of gum arabic, divide into 20 pills — Dose, 2 each hour, commencing five hours before the chill should set in. Then take one, night and morning, until all are taken. If a liquid is preferred, put it into 1 pt. of gin or port wine, or my substitute, and 1 pt. of water. Dose, a wine glass as above until broke, then two or three times a day until all is used. For small children nothing is better than five or six grains of quinine in a 2 oz. vial 1 table spoonful of white sugar, then fill with water. Dose, a teaspoonful as above. Recollect in all cases, first give a cathartic to cleanse the stomach and bowels.

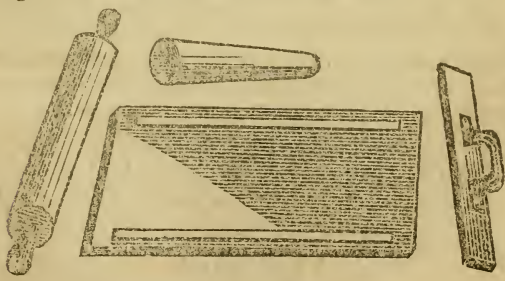
Febrifuge Wine.—Quinine, 25 grs.; water, 1 pt.; sulphuric acid, 15 drops; epsom salts, 2 oz.; brandy, 1 gill; loaf sugar, 2 oz.; color with tincture of red sanders.—Dose, a wine glass 3 times per day. This is highly recommended by a regular practicing physician, in one of the ague holes (Saginaw) of the West. This, of course, can be taken without any previous preparation of the system.

Eye Water.—Take 1 table-spoonful each of table salt and sulphate of zinc, (white vitriol,) heat it on copper or earthen until dry; 1-2 pint soft water, 1 spoonful white sugar, and sulphate of copper (blue vitriol) size of a common pea. If too strong reduce with soft water. If the eyes are very sore, or of long standing, take a spoonful of epsom salts every other night for 2 or 3 times, and use 3 or 4 times daily of the eye water. The use of this eye water enabled me to lay by the spectacles after 4 years wearing, and I have since studied medicine and graduated as a physician, without resorting again to their use, by the occasional application of the eye water. For inflammation of any part of the body, apply this by wetting cloths. Even for sores about the

ears and groins of babes, reduce it and apply 3 or 4 times will cure them.

I have recently cured myself also of severe inflammation of the throat or bronchitis with ulceration, by gurgling twice daily with this EYE WATER—the first 3 days of full strength, the last 2 days of half strength only. Thompson's eye water is not worthy of *comparison* with it. This recipe alone, to a clergyman or any public speaker, is worth 20 times the price of the book, if troubled with bronchitis.

Green Mountain Salve.—For rheumatism, burns, pains in the side or back, boils, &c. &c. Take 2 lbs. rosin, 1-4 lb. Burgundy pitch, 1-4 lb. beeswax, 1-4 lb. mutton tallow; melt them slowly. When not too warm, add 1 oz. oil hemlock, 1 oz. balsam Fir. 1 oz. oil Origanum, 1 oz. oil red cedar, 1 oz. Venice turpentine, 1-2 oz. oil wormwood, 1-2 oz. verdigris. The verdigris must be very finely pulverized and mixed with the oils; then add as above, and work all in cold water as wax until cool enough to roll; rolls 5 inches long, 1 inch in diameter, sell for 2s. This salve has no equal for rheumatic pains, or weakness in the side, back, shoulders, or any place where pain may locate itself. Where the skin is broken as in ulcers, bruises, &c. I use without the verdigris, making a salve superior to Peleg White's old salve. I have cured dyspepsia with the green salve, by wearing it over the stomach for six weeks.



Apparatus for making Salves and Lozenges.

This cut represents a base-board prepared with strips upon it of the desired thickness for the diameter of the rolls of salve, also a strip of board with a handle upon it, with

which to roll the salve when properly cooled for that purpose, keeping the boards slightly tallowed to prevent the salve from sticking to them, then cut off the desired length and put a label upon them, to prevent their sticking to each other.

A roller, and tin cutter, is also represented in the same cut, with which, and another base board, having thin strips upon it to correspond with the thickness of lozenge required, you can prepare that or other articles as given below.

Santonin Lozenges.—"Take cocoa tost. pulv. (chocolate,) 1 oz.; sachr. alb. pulv. (white sugar,) 1 1-2 oz.; Santonin, 2 dr.; gum tragacanth, 1 1-2 dr.; sol. succ. liquirit, (liquorice dissolved,) 3 dr., mix. The compound is to be rolled, by means of a wooden roller, upon a board, as represented above, and cut out into 60 lozenges. The card and paper capsules for drying are to be sprinkled with sugar. Each lozenge contains 2 gr. of Santonin. White ones can be made by leaving out the chocolate and liquorice and using an ounce more of sugar. This is an Eclectic preparation or vermifuge, but is already being extensively used by physicians, both in Europe and America. Druggists will do well by keeping a supply on hand."—*Newton's Express.*

Dose—of these lozenges would be for a child 4 years 1 lozenge night and morning, for each additional year increase or lessen the dose half or one-third of a lozenge for each year, and continue them for from 2 to 4 days, then a mild cathartic unless the worms are previously passed sufficiently to show a general destruction of them.

Parish's Cough Lozenges.—Take powdered ipecacuanha, 25 grs.; kermes mineral, 50 grs.; sulphate of morphia, 8 grs.; powdered white sugar, gum arabic, and extract of liquorice, of each 1 1-2 oz.; oil of anise, 20 drops; syrup of tolu sufficient to work into mass form, roll out and cut into 160 lozenges.

Dose—one 3 times a day; or it may be preferable to use the cough candy, from the recipe below.

Medicated Cough Candy.—To 5 lbs. of candy just ready to pour upon the slab add the following mixture and form into stick to correspond in size to the price for which they

are to sell :—Tincture of squills, 2 oz.; camphorated tincture of opium, and tincture of tolu, of each 1-4 oz.; wine of ipecac, 1-2 oz.; oils of gaultheria, 4 drops, sassafras, 3 drops, and of anise-seed oil, 2 drops—and use this freely in common coughs.—*Parish's Pharmacy.*

Druggists will get confectioners to make this for a trifle on the lb. over common candies, they, of course, furnishing their own compound.

Genuine Seidlitz Powders.—Rochelle salts 2 drs.; bi-carbonate of soda, 2 scruples; put these into a blue paper, and put 35 grs. of tartaric acid into a white paper. To use, put each into different tumblers, fill 1-3 with water and put a little loaf sugar in with the acid, then pour together and drink. This makes a very pleasant cathartic, and ought to be used more generally than it is, in place of more severe medicines. Families can buy 3 oz. of the Rochelle salts and 1 oz. of the bi-carbonate of soda and mix evenly together, using about 2 tea-spoonfuls for one glass and have the tartaric acid by itself and use a little over 1-2 a tea-spoonful of it for the other glass, with a table spoonful of sugar, all well dissolved, then pour together and drink while effervescing and they will find this to do just as well as to have them weighed out and put up in papers, which costs 3 times as much and do no better. Try it, as a child will take it with pleasure, as a nice beverage, and *ask for more.*

Cough Syrup.—Take hoarhound tops and cut them fine, stalk as well as leaf, to the amount of 1 quart; water, 1 quart, and steep to get the entire strength of the herb; then strain and boil to 1 pint, and add 3 sticks of liquorice, 1-2 oz. of essence of lemon, 1-2 lb. honey and 1-4 pint alcohol, and simmer to form a syrup. Dose for an adult, one to two table-spoonfuls 3 times a day or as often as the cough is found troublesome; for children a tea-spoonful more or less, according to age.

The above recipe will cure more coughs than much severer medicine. Try it.

Whooping-Cough Syrup.—Take 1 gill each, of garlics, onions, and sweet oil; stew them slowly in a covered dish until the strength is all obtained, strain and add: honey, 1

gill; paragoric, and spirits of camphor, each, 1-2 oz.; bottle and cork tight for use.

Dose—For a child 5 or 6 years, 1 tea-spoonful may be given 3 or 4 times daily, or whenever the cough is troublesome, if it should not cause too much looseness of the bowels, more or less according to age and circumstances.

This is a *granny's* prescription, but I care not from what source I derive information, if it gives the satisfaction that this has done upon experiment: this lady has raised a large family of her *own* children, and *grand* children in abundance. We have tried it with three of our *own* children also and prescribed it in many other cases with satisfaction.

It is excellent also in common colds attended with much cough: this is from experience too, whom I have found the most competent teacher in all the land.

Spirits of spikenard, say 4 oz. to 1 pt. of alcohol and 1 pt. of water, stand several days, or steep in a close vessel, sweeten well with loaf sugar and put into a tea-pot, or something of this character, bring to a heat that will throw off steam, and inhale it from the spout, into the throat and lungs, will give great relief to the soreness arising from the constant coughing kept up in whooping-cough, which is tedious and troublesome, notwithstanding all that may be done for their relief.

Liquid Opodeldoc.—Take 1 quart of brandy and warm; then add 1 oz. gum camphor; 1-4 oz. sal ammoniac; 1-2 oz. each, of oil origanum and rosemary; 1-4 oz. oil wormwood. When the oils are dissolved, add 6 oz. of soft soap. This is excellent in sprains, bruises, &c.

Diarrhea Cordial.—Best rhubarb pulverized, 1 oz.; peppermint leaf pulverized, 1 oz.; Capsicum, 1-8 oz.; cover with boiling water and steep thoroughly, strain, and add: 1-2 oz. bi-carbonate of potash, 1-2 oz. ess. cinnamon, and brandy (or good whiskey) equal in amount to the whole, and 4 oz. loaf sugar. Dose for an adult, 1 to 2 table-spoonfuls; child, 1 to 2 tea-spoonfuls from 3 to 6 times per day, or until relief is obtained.

This is a very valuable preparation. So is the following:

Cholera Tincture.—Take the thinnest and nicest cinnamon bark, 1 oz.; nice cloves, 1 oz.; selected gum guaiac, 1

oz.; each pulverized; very best brandy, 1 qt. Mix and shake occasionally for a week or two.

Dose—A tea-spoonful to a table-spoonful for an adult, according to the condition and robustness or strength of the system. It may be repeated at intervals of 1 to 4 hours if necessary, or much more often according to the condition of the bowels. This I have from an old rail-road boss who used it with his hands during the last cholera in Ohio and never lost a man, whilst other jobbers left the road or died off in abundance.

Vegetable Physic.—Jalap, 1 oz.; Senna, 2 oz.; Peppermint leaf, 1 oz.; (a little cinnamon if desired,) all pulverized and sifted through gauze. Dose, 1 tea-spoonful put in a tea-cup with 2 or 3 spoonfuls of hot water and a good lump of loaf sugar; when cool drink all, to be taken fasting in the morning, drink gruel freely. If it does not operate in three hours repeat 1-2 the quantity. Use instead of calomel.

Magnetic Tooth Cordial and Pain Killer.—Alcohol, 95 per cent. 1-2 oz.; laudanum. 1-8 oz.; chloroform, 5-8 oz.; gum camphor, 1-2 oz.; oil cloves, 1-2 dr.; sulphuric ether, 3-4 oz.; oil lavender 1 dr. If there is a nerve exposed this will quiet it. Apply with lint. Rub also on the gums and any place where there is pain. Pain cannot long exist under its use.

Extracting Teeth with little or no pain.—Dr. Dunlap a dentist of Chillicothe, O. while doing a job of filling, for myself, called my attention to the following recipe given by a Dental publication, to prevent pain in extracting teeth; I give it, together with his modification and remarks concerning it, giving my influence at the same time in favor of the original or first recipe:—"Tincture of aconite, 1 oz.; chloroform, 1 oz.; alcohol, 1 oz.; morphine, 6 grs. Mix." He goes on to say, "another preparation is one of my own—Take choroform, 1 oz.; 1-4 oz. camphor gum or liquid, this is what I use most. The use of the first recipe is to prevent pain in extracting and destroy sensibility in the gums by local application. Moisten two pledgets of cotton with the liquid and apply to the gums for a minute over the tooth to be extracted. My method is with 2nd recipe, take pledgets

of cotton, in a pair of small pliers or something you can hold it to its place with, well saturated with the liquid and rub the gum freely inside and out, and high up or low down on the outside for say from 5 to 15 minutes; by this preparation I have taken teeth without pain. I should judge, if the second recipe would deaden all *pain*, that the first treated in the same way, and for the same length of time would *relieve every unpleasant sensation.*

They are certainly worthy the attention of all who must have teeth extracted for the feeling must be sufficiently unpleasant when all is done which can be done for its relief.

My wife has had 6 teeth taken at a sitting, but the last two she wished to have out, she could not make up her mind to the work until I promised her it should not hurt in the extraction, which I accomplished by accompanying her to Dr. Porter's dental office, of this city, and administering chloroform in the usual way, just to the point of nervous stimulation, or until its effects were felt over the whole system, at which time the teeth were taken, not causing pain, she says, equal to tooth ache for one minute. Not the slightest inconvenience was experienced from the effects of the chloroform. I consider this plan far preferable to the plan of administering it until entire stupefaction, by which many valuable lives have been lost. Dr. Porter thinks this the best method of administering chloroform in extracting.

Essences.—Peppermint oil, 1 oz.; alcohol, 1 pt.; and the same proportion of any oil you wish to make into essences. Peppermint is colored with tincture of tumeric, and cinnamon, with tincture of red sandel or sanders wood. Wintergreen with tincture of kino. There is no color however, for essences so natural as to put the green leaf of which the oil is made into the jar of essence and let it remain just sufficiently long to extract the coloring matter only, then pour off or filter; but if left too long it gives a dead appearance; cinnamon bark does in place of the leaf. Most essences are only made 1-2 or 1-4 as strong, and are not worth the taking, let alone buying.

Tinctures.—Tinctures are made with 1 oz. of gum, root or bark, &c. dried, to each pint of proof spirit, or alcohol, and usually stand about one week and filter.

British Oil.—Fearing that British oil is not now generally kept as it should be, I give its composition. Take oils of turpentine and linseed, each 8 oz.; oils of amber and juniper, each 4 oz.; Barbadoes tar, 3 oz.; Seneca oil, 1 oz. Mix. This of itself is an excellent application to cuts, bruises, swellings and sores of almost any description whatever, and this recipe alone is worth treble the price paid for this book to those who have not got it.

Good Samaritan Liniment, or Immediate Relief from Pain. Take 95 per cent. alcohol. 2 qts. and add to it the following articles: Oils of sassafras, hemlock, spirits of turpentine, balsam of fir, chloroform, and tinctures of catechu and guaiaci (commonly called guac) of each, 1 oz.; oil of origanum, 2 oz.; oil of wintergreen; 1-2 oz.; and gum camphor, 1-2 oz. This proves a beautiful looking liniment, and I do assure you it acts as beautiful as it looks. I paid eight dollars for this recipe at Finley, Ohio, to a man who was putting it in 2 oz. vials and selling them fast at 25 cents each. He had been there some four weeks and cured many bad cases of rheumatism and stiffened joints. The day of my arrival at Finley he gave out word that he would go away two days after, and in those two days he sold dozens of bottles to those who had tried it, some taking five for $1, others two, three and four bottles as they could. In fact it seemed as though they would like to eat him up or keep him always with them; yet he was a worthless drinking fellow. He made it before me, and I paid him a dollar also for one pint of it, which cured me of the worst attack of rheumatism that I ever had, (and I have had many) brought on by exposure to extreme cold by riding in an open sleigh in the night. I was waked in the after part of the night with its pains in the right knee. Being away from home I bore them till morning, at which time I could not bear my weight on that leg. I got a piece of flannel according to directions and wet it thoroughly with the Good Samaritan and bound it on the knee, and by three applications, at bed time I could walk very comfortably, and by putting some of it on my drawers over the knee for two or three days I was entirely Samaritanized; and I do assure you that less severe attacks have held me previously for more than a

month at a time. *Specific directions for use. For Rheumatism.*—Bathe the parts affected freely, and wet a piece of flannel and bind on the parts, and take sufficient of Bill Wright's cure to move the bowels. *For Headache, Neuralgia, Cuts, Sprains, Burns, Bruises, and Spinal Affections.*—Bathe externally, immediately covering with dry flannel, or else wetting the flannel and keeping it on the part. *For Chilblains.*—Apply night and morning freely for a few days, the same for *bunions and itching feet. For billious headache,* take internally one tea-spoonful in a little water every two hours, applying to the head at the same time until relief is obtained. *For Earache*—Wet cotton or wool and put it into the ear. No article equals this for the ear. *For Tooth ache*—Apply to the gum with the finger; and to the face over the painful teeth, pressing the hand on the face until it burns with heat. *For Sore Throat*—Take ten drops on sugar, swallow gradually, and bathe the throat freely. Repeat if necessary, in all cases. It may be used wherever liniments are applicable.

Loomis's Liniment for Old Sores.—Take alcohol, 1 qt.; aqua ammonia, 4 oz.; oil of origanum, 2 oz.; camphor gum, 2 oz.; opium 2 oz.; or best laudanum, 4 oz.; gum myrrh, 2 oz.; common salt 2 table-spoonfuls. Mix and shake occasionally for a week. This was presented for insertion by H. Loomis, of Edwardsburgh, Mich, hoping it might do many others as much good as it did himself and neighbors. He showed me scars of an old sore on his leg which he cured with it, after years of suffering; and also called up a young man whose father he had cured of a similar sore, years before, which had never broken out again: he used it twice daily. His leg became sore after a protracted fever. I have great confidence in it myself, and shall try it if occasion offers—he uses it also for cuts, bruises, horse flesh, inflammatory rheumatism, &c. &c.

This and the "Good Samaritan" will supply all the places where liniments ought to be used; and they will not cost more than one-fourth or one-third as much as to buy the patent liniments sold throughout the country, and will do much better than most of them.

Bear in mind that if smaller quantities of these or any

articles are desired, to keep the same proportions of each thing mentioned in the recipes.

Cod Liver Oil made Palatable and more Digestible.—To each quart bottle add one ounce of fine table salt. Mix well. By this simple plan, Cod Liver Oil has its peculiar unpleasantness overcome, as well as made far more easy for the stomach to dispose of.

Syrup for Consumptives.—Take a peck of tamarack bark, (which has been taken from the trees without rossing,) spikenard root, 1-2 lb.; dandelion root, 1-4 lb.; hops, 2 oz. Boil these sufficient to get the strength in two or three gallons of water, strain and boil down to one gallon, when blood warm add three lbs. of honey and three pints of best brandy, bottle and keep in a cool place. *Dose*—Drink freely of it three times a day before meals, at least a gill or more, according to the strength and age of the patient. This has raised many a person from an almost certain *death bed*, and sent them rejoicing through many years of life and health to bless their friends and enjoy their pleasant company. Remember with this syrup or disease, as long as there is life there is hope.

Fever Sore Plaster or Black Salve.—Take 1 oz. of sweet oil, 1 oz. of linseed oil, and 1 oz of red lead, pulverized, (or in these proportions.) Put all into an iron dish over a moderate fire constantly stirring, until you can draw your finger over a drop of it on a board when a little cool, without sticking, when it is done. Spread on cloth and apply as other salves. My brother, J. M. Chase, of Oramel, N. Y. says he has used this salve more than ten years, and knows it to be one of the best in the world for all kinds of old sores, as ulcers, fever sores, and all inflamed parts, cleaning and taking out redness or inflammation, causing a white healthy appearance in a short time, and a certain preventive of mortification, &c. &c. as well as to prevent soreness in more recent cuts and bruises also; and from my own knowledge of a salve which is very similar, I have been induced to introduce it into this work feeling assured that whoever may have occasion to try it, will not regret the space it occupies here. Try it, you who need it: or the following:

Ointment for Old Sores.—Take red precipitate, 1-2 oz.; sugar of lead, 1-2 oz.; burnt alum, 1 oz.; white vitriol, 1-4 oz. or a little less; all to be very finely pulverized: have mutton tallow made warm, 1-2 lb.; stir all in, and stir until cool.

Mr. Brownell of Dowagiac, Mich. thinks there is no ointment equal to this for fever or any other old sores, from actual trial, as much so as Mr. Loomis does of his liniment, and where I introduce any recipe in this way, it is from being perfectly satisfied by the gentlemen from whom I obtain them, that they are worthy of trial by those needing them, and consequently to give them a place with pleasure. Mr. Mead's ointment for Salt-rheum, given just below, is one of that character, and a person who might be benefitted by any of them will not regret their finding a place in this work.

Tonic Wine Tincture.—A positive cure for ague without quinine. Peruvian bark, 2 ozs. wild cherry tree bark, 1 oz., cinnamon 1 drachm, capsicum 1 teaspoonful, sulphur 1 oz., port wine 2 qts. Let stand a day or two. All the articles are to be pulverized. Always buy your Peruvian bark and pulverize it yourself, as most of the pulverized article is greatly adulterated. This is the reason why more cures are not performed by it. Dose,—a wine glass full every two or three hours through the day until broken, then two or three times per day until all is used. This mixture will be found an infallible cure for intermittent fever and fever and ague. It removes the disease when all other means fail. It should be used by all who dislike quinine, and the other nostrums of the day.

Cure for Salt Rheum.—Take turpentine 1-3 oz., and spirits of camphor 2-3 oz. Mix, and apply three times a day. This has cured one man who was a mason by trade, which greatly added to the difficulties of cure, as the lime was a constant irritant. If this fails, the following ointment should be tried: Fresh or unsalted butter 1 oz., beeswax 1 oz., camphor gum 1 oz. Melt all together and box for use, apply to the parts affected 3 times a day, and take a teaspoonful of epsom salts every other night for a few days, and repeat after a few days if necessary. Should these fail I would certainly try

Mead's Sovereign Ointment.—Dr. Chase: Having learned that you are about publishing another edition of your book of recipes, I am very anxious that the recipe for ointment for the cure of Salt-rheum hereto appended should find a place therein:

Take 1 oz. aquafortis, 1 oz. quick-silver, 1 oz. good hard soap dissolved so as to mix readily, 1oz. prepared chalk; mixed with 1 lb. lard; incorporate the above by putting the aquafortis and quicksilver into an earthen vessel, and when done effervescing, mix with the other ingredients, putting the chalk in last, and add a little spts. turpentine, say 1-2 a table spoonful.

In 1840 I had an eruption on my face like a ring-worm, which continued to spread, and became very troublesome, extending to my head, ankles, and various parts of my body. I tried every remedy I could hear of, such as *Sands' Remedy, Gridley's Ointment, Climax Salve* from *Geneva*, and various other means but all to no purpose for over ten years, when by mere accident I came across the above ointment, in the hands of a strolling fellow, (name not remembered); I got a box of him which cured me for about 2 years, when it made its appearance again. I found the old fellow again and procured this recipe, and compounded the ointment myself; since which timo I have been entirely free from the complaint—have given away a great number of boxes of the ointment and never knew it fail of a complete cure. I have no doubt this is a sovereign remedy in reality as well as in name. Respectfuliy yours, AMOS MEAD.

Ann Arbor, July 19, 1859.

This recipe needs no comment, it speaks for itself, yet I would say that Mr. Mead is a man advanced in age, and that great confidence may be placed in his statements; his only object is to do good to his fellow beings.

Dr. Peabody's cure for Jaundice in its worst forms.—Take Red Iodide of Mercury, 7 grs.: Iodide of potassium 9 grs.; Aqua Dis. 1 oz. Mix. Commence by giving 6 drops 3 or 4 times a day, increasing 1 drop a day until 12 or 15 are taken at a dose. Give in a little water immediately *after* meals. If it give griping sensation in the bowels, and full-

ness in the head when you get up to 12 or 15 drops, go back to 6 drops, and up again as before.

This Dr. Peabody is a practicing physician of the "old school," between St. Clair and Newport, on the St. Clair river, Mich. and one of the most successful of that school with whom I have ever been acquainted. He used this prescription on a gentleman, who looked more like a well tanned and buffed deer skin than like a human being, yet, notwithstanding all that another physician of the same school could do, he would have soon died; this, however, set him on his feet again; and as I was reading medicine in the place where the gentleman lived, at the time, not having then become a QUACK, as all REFORMERS are called by *them:* I obtained the prescription and now give it to the public, that all who wish, may have the opportunity of trying it. I should have less objections to these combinations of mercury than to any other..

Celebrated Pile Ointment.—Take carbonate of lead 1-2 oz., sulphate of morphia 15 grs., stramonium ointment 1 oz., olive oil 20 drops. Mix, and apply three times a day or as occasion and pain may require. It will give great relief. Piles have been cured with lamp oil applied to the parts 2 or 3 times a day. Even tallow or any simple ointment is good for dry piles, that is, for pain in those parts, coming on often in the dead of night, without apparent cause.

Golden Tincture.—Take sulphuric ether 1 oz., laudanum 1 oz., chloroform 1-4 oz., alcohol 1 oz. Mix. This is extensively used by the German physicians, called Hoffman's anodyne. Dose, from 3 to 30 drops, according to circumstances. It makes an excellent local application in neuralgia and other painful affections.

Imperial Drop for Gravel and Kidney Complaints.—Take oil of origanum 1 oz., oil of hemlock 1-4 oz., oil of sassafras 1-4 oz., oil of anise 1-3 oz., alcohol 1 pt. Mix. Dose, 1-2 to 1 teaspoonful three times a day in a spoonful of onion juice, also eat all the raw onions the stomach will bear, and tone up the system with the *Tonic Wine Tincture.* I have seen gravel the size of a common quill, crooked and 1 1-4 inch in length, which a lady passed from the bladder,

and smaller bits almost innumerable, by the simple use of onion juice alone. You will wear a strengthening plaster also over the kidneys. This treatment will soon give relief where a constant weakness is felt across the small of the back as well as in gravelly affections, which cause more or less pain, reaching from the region of the kidneys towards the bladder, and if gravel, in the blader also.

To remove Warts and Corns in five minutes.—Those who have not patience to follow the more reasonable cure for warts and corns, will pursue the following course with success, avoiding, however, the taking cold after removing the wart or corn. Take the potash paste recommended for poll evil, and after having pared off the dead part of the wart or corn, put on the paste and let it remain from 5 to 8 minutes, when you will work around it with a sharp knife and lift them out, or squeeze them out, and apply sweet oil or vinegar to kill the alkali.

Sweating Drops.—Ipecacuanha, saffron, Virginia snake root and camphor gum, each 2 ozs.; opium 1 oz., alcohol 2 qts. Let stand two weeks. A teaspoonful in a cup of hot sage or catnip tea every half hour until free perspiration is induced. It is excellent in colds, fevers, inflammations &c., &c. It is good to bathe the feet in hot water at the same time.

Camphor Ice, for Chapped Lips, Hands, &c.—Take spermaceti tallow 1 1-2 oz., oil of sweet almonds 4 teaspoonfuls, gum camphor 3-4 oz., made fine. Set on the stove until dissolved, constantly stirring. Do not use only just sufficient heat to melt them together. Whilst warm, pour into moulds if desired to sell, then paper and put up in tin foil.—If for your own use, put up in a tight box. Apply to the chaps or cracks two or three times daily, especially at bed time. It is also good for salt rheum and piles.

Bill Wright's Cure for Inflammatory Rheumatism.—Take 1 oz. each of sulphur and nitrate of potassa; gum guaiac 1-2 oz., colchicum root and nutmegs 1-4 oz., all to be pulverized and made into an electuary with simple syrup. Dose, one teaspoonful 3 times daily. He has taken it much oftener without harm, until the bowels moved freely, and thus cured

himself in two or three days time, when one knee was nearly as large as his body, which is not small, so he could attend to the duties of his house, (The Niagara Hotel, Toledo, Ohio,) where from his introduction of it, it has become very popular in the treatment of this disease; he obtained it from an old physician. I would use the GOOD SAMARITAN in connection with it; and this in connection with that for chronic rheumatism.

Cure for Asthma.—Take elecampane, angelica, comfrey, hoarhound tops, and spikenard root, each 1 oz., bruised and steeped in one pint of honey; a tablespoonful taken hot every few minutes until relief is obtained, then several times daily until a cure is affected. This will be found very excellent in any cough, even low consumptives will find great relief from its use.

A lady at Yellow Springs, Ohio, tells me that she cured herself of asthma by using for her common drink a tea made of the leaves of the common chestnut which have fallen from the tree in autumn, sweeten well and continue its use for a month or two; she used it for a month at first and it returned, when she continued its use for two months, and ten years had elapsed without its return. It is certainly safe as well as simple, and of easy trial.

Dr. Thompson's Celebrated Composition Powder.—Take bayberry bark 2 lbs., hemlock bark 1 lb., ginger root 1 lb., cayenne pepper 2 ozs., cloves 2 ozs., (can be used without the hemlock) all finely pulverized and well mixed. Dose, a teaspoonful in a cup of hot water well sweetened and a little milk added improves it much in taste. This in the first stages and less violent attacks of disease is a valuable medicine and may be safely employed in all cases. It is good in relax, pain in the stomach and bowels, and to remove all obstructions caused by cold. A few doses of this, the patient being in bed with a steaming stone at the feet will cure a bad cold, and often throw off disease in its first stages. This may be tinctured, if preferred in that shape.

Valuable Stimulant in Low Fevers and after Uterine Hemorrhages.—(*Mistura Spiritus vini Gallici*)—Take best brandy, cinnamon water, each 4 fluid ozs., the yolks of 2 eggs, well

beat, loaf sugar 1-2 oz., oil cinnamon 2 drops,—mix. This mixture is an imitation of the well known compound termed "Egg Flip." It is an exceedingly valuable stimulant and restorative, and is employed in the latter stages of low fevers, and in extreme exhaustion from uterine hemorrhages.—Dose,—from half to one (fluid) oz., as often as required.

Alterative Syrup or Blood Purifier.—Take best Honduras sarsaparilla, 12 oz.; guiacum shavings, 6 oz.; wintergreen leaf, 4 oz-; sassafras root bark, 4 oz.; elder flowers, 4 oz.; yellow or water dock, 3 oz.; burdock root, 4 oz.; dandelion root and top, 6 oz.; bittersweet root, 2 oz.; all bruised. Place these ingredients in a suitable vessel and add alcohol and water, equal quantities, sufficient to cover handsomely, set them in a moderately warm place for a week, pour off the liquor and set it aside. Now add water to the ingredients and boil to obtain the strength, pour off and add more water and boil again, then boil the two waters down to two qts.; strain, and add the liquor first poured off, and add 2 1-2 lbs. crushed or coffee sugar, and simmer to form a syrup; when cool, bottle and seal up for use. If the condition of the patient is such that alcohol is not admissible, you will boil the liquor with the rest down to about 3 qts., by which means the spirits evaporate, but it is necessary to use it to get some of the properties of the roots, and in the last case 6 lbs. of sugar will be needed to preserve it.

Dose—From half to a wine glass full according to the age and strength of the patient, one hour before meals and at bed-time; followed up for weeks or months, according to the disease for which it is prescribed, as scrofula, and for every disease depending upon an impure condition of the blood. Very great confidence may be placed in this Syrup. It should be used in *sore eyes* of long standing, *old sores*, *ulcers*, *&c.*

If it is preferred you can have the articles all ground finely (of course using dry articles in all cases) and mixed thoroughly, kept in a bottle or tight box, and use the decoction, made by mixing a table spoonful of the compound in half a teacupful of water, steep, sweeten, and drink for a dose; the syrup however is rather the best plan.

I would not give this for Jayne's Alterative nor Swain's or Townsend's Sarsaparillas, because I know it is good and we also know its component parts.

Diuretics.—Take oil of cubebs, 1-2 oz.; sweet spirits of nitre, 1-2 oz.; balsam of copaiba, 1 oz.; Harlem oil, 1 bottle; oil lavender, 20 drops; spirits of turpentine, 20 drops—mix. *Dose*—for an adult 10 to 25 drops 3 times daily, or as occasion may require. Or perhaps an article made as follows can be taken easier: Solidified copaiba, 2 parts; alcoholic extract of cubebs, 1 part; formed into pills with a little oil of juniper. *Dose*—1 or 2 common sized pills 3 or 4 times daily. For children, simple spirits of nitre; a few drops in a little spearmint tea is all-sufficient.

Irritating Plaster, extensively used by Eclectics.—Take tar, 1 lb; burgundy pitch, 1-2 oz.; white pine turpentine, 1 oz.; rosin, 2 oz. Boil the tar, rosin and gum together a short time, remove from the fire, and stir in finely pulverized mandrake root, blood root, poke root and Indian turnip, each 1 oz. This plaster is used extensively in all cases where counter-irritation or revulsives are indicated; as in rheumatism, neuralgia, and chronic affections of the liver and lungs, or diseased joints, &c. &c. Eclectics use this in many cases where blisters are used by the "Old School Physicians," and experience has proved it to be a good article. It is applied by spreading it on cloth and applying over the seat of pain, renewing it every day, wiping off any matter which may be on it, and also wiping the sore produced by it, with a dry cloth and re-apply the plaster newly spread, until the relief is obtained, or as long as the patient can bear it. Always avoid wetting the sore or you will cause inflammation, and be obliged to heal it up immediately, instead of which, the design is to keep a running sore as long as may be necessary, using at the same time constitutional remedies as the case may require.

Eclectic Liver Pill.—Take podophyllin, 10 grs.; leptandrin. 20, grs.; sanguinarin, 10 grs.; extract of dandelion, 20 grs.; formed into 20 pills by being moistened a little with some essential oil as cinnamon or peppermint, &c.

Dose.—In chronic diseases of the liver, take one pill night

and morning for several days, wearing the irritating plaster over the region of the liver, washing the whole body daily, by means of towels, and rubbing dry, being careful not to wet the sore caused by the plaster; as an active cathartic from 2 to 3 pills may be taken in all cases where calomel or blue pills are considered applicable by "Old School Physicians."

Remedy for Sore Throat.—An Albany physician furnishes the following remedy for throat diseases, as an infallible cure:—"As soon as the patient is affected by the disease, apply a lemon poultice, made by cutting the lemon in thin pieces and placing them on a proper cloth; place the poultice on the throat so as to cover the entire surface; over this place a cloth wet with cold water, so that it covers the throat properly; wet the cloth freely with cold water every half hour; renew the poultice once in two hours. A gargle of common juice—2-3 lemon, 1-3 water—may be used freely, baker's yeast may also be used in a gargle. A mild cathartic, composed of senna, peppermint and jalap, may be used once per day. Drink freely of lemonade with three tea-spoonfuls of good gin in each glass. Bathe the patient daily in weak-ley water."

I incline to give preference to the gargle given below, in connection with the poultice and other above treatment:—"Mix 1 gill of strong apple vinegar; 1 table-spoonful of salt; 1 do of drained honey, and half a pod of red pepper; boil or simmer, then pour into 1-2 pt. of strong sage tea, take occasionally a tea-spoonful, and it will be found an infallible cure."—*Ladies' Indispensable Assistant.*

This is undoubtedly an excellent gargle, yet I do not think but what it might fail in some cases; the author, however, has great confidence in the mixed treatment.

Nervous Pill.—Take the alcoholic extract of the Ignatia Amara, (St. Ignatius Bean,) 30 grs.; powdered gum arabic 10 grs. Make into 40 pills, and take one an hour after breakfast, and one an hour before retiring at night. Half a pill is enough for young, or very old, or very delicate persons. The pills may be easily cut if laid on a damp cloth for a few moments.

The extract is made by pulverizing the seed or bean and putting it into alcohol from 10 to 14 days, then evaporating to the consistence for working into pill mass with the powdered gum.

Where a prominent advantage is discovered in two weeks from the commencement of the medicine, one a day will suffice until all are taken.

These pills will be found applicable in bad dyspepsia, nervous headache, sleeplessness, palpitation of the heart, confusion of thought, determination of blood to the head, failure of memory and all other forms of general nervous debility, no matter of how long standing.

This is the prescription of the Rev. John M. Dagnal, brought out in 1854, and to my attention, and that of the medical class, by Prof. Palmer, in the University of Mich. in the winter of '56 and '57. He said when this prescription first came out he was practicing in Chicago, and many persons sent for the pills, and derived much benefit from their use at first, but soon after they seemed to loose their efficacy, and he presumed the reason to be that the demand was so great that something else was substituted in place of the extract. This being the case, druggists ought to prepare the extract themselves so as to furnish patients with the *genuine* article for home use. It is undoubtedly a splendid prescription if put up with fidelity, even so said the Professor, who recommended them in cases of nervous prostration and debility.

Simple, but Effectual Remedy for Croup.—Take goose oil, and urine, equal quantities. *Dose*, from a tea. to a table spoonful, according to the age of the child. I was called a few nights ago at 3 o'clock to a child of 6 months, which could scarcely breathe, also rolling, struggling and tossing in its efforts to obtain breath with all the peculiarities of croup; I immediately administered a tea-spoonful of the mixture, and in 5 minutes it poured out the tough, stringy phlegm in torrents, in 10 minutes it was quiet, and in 15 minutes from the administration it was asleep in its mother's arms as though nothing had ever been amiss; it received, nor required any other treatment, and a more grateful parent I never saw than the mother. Beware how you touch

it old allapathy, as it was obtained *first* from an old *Dutch woman*.

Cure for Hydrophobia, and Rattlesnake Bites.—A. Hubbard, of Boone Co. Ill. in a letter to the St. Louis Republican, says: "Eighteen years ago my brother and myself were bitten by a mad dog. A sheep was also bitten at the same time. Among the many cures offered for the little boys, (we were then ten or twelve years old,) a friend suggested the following, which he said would cure the bite of a rattlesnake:

Take the root of the common upland ash, commonly called black ash, peel off the bark, boil it to a strong decoction, and of this drink freely. Whilst my father was preparing the above, the sheep spoken of, began to be afflicted with hydrophobia. When it had become so fatigued from its distracted state as to be no longer able to stand, my father drenched it with a pint of the ash root ooze, hoping to ascertain whether he could depend upon it as a cure for his sons. Four hours after the drench had been given, to the astonishment of all, the animal got up and went quietly with the flock to graze. My brother and myself continued to take the medicine for 8 or 10 days, one gill 3 times daily. No effects of the dread poison were ever discovered on either of us. It has been used very successfully in snake bites to my knowledge."

There is no doubt in the author's mind but what this gentleman has made a mistake in the kind of ash meant, as the upland ash is white ash, from which flooring is made, having a thick, rough outside bark, whilst the black ash has a smooth bark, and grows in low, wet land, and is the same from which the flour barrel hoop is extensively manufactured. It is the upland, *white* ash, that is to be used; it is known, as he says, to cure rattlesnake bites, and a gentleman of this place has tried it with success in rheumatism, boiled very strong and taken in half gill doses. May vomit and purge if taken *too* freely.

There is a weed growing in rattlesnake sections called rattlesnake weed, grows about a foot high and may be known from the fact that the stem grows through the leaf, or the leaf around the stem like the thoroughwort. This cures the

poison of snakebites by poulticing the place with it and changing often. The common tobacco poultice often cures the bite of common massasauger, but with them I would use the ash as a drink also.

To cure Tetter, Ringworm, and Barber's Itch.—Take best Cuba cigars, smoke one a sufficient length of time to accumulate 1-4 or 1-2 inch of ashes upon the end of the cigar, now wet the place with the spittle from the mouth, then rub the ashes from the end of the cigar thoroughly into, and all around the sore; do this 3 times a day and inside of a week all will be smooth and well. I speak from extensive experience—half of one cigar cured myself when a barber would not undertake to shave me; it is equally successful in tetters on other parts of the body, hands, &c. &c.

BOOT, SHOE, HARNESS-MAKERS' AND TANNERS' DEPARTMENT.

Boot, Shoe, and Harness Edge Color.—Take 1 gallon of water and boil in it for 2 or 3 minutes, 1 oz. extract logwood, then remove from the fire and add 2 oz. copperas. 1-2 oz. bi-chromate of potash and 1-2 oz. of gum arabic. This makes a cheap color and is far superior to the copperas alone, but not equal to the following:

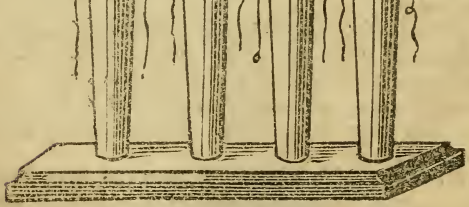
Best Color for Leather in Use..—Take alcohol, 1 pt.; tincture of iron, 1 1-2 oz.; extract of logwood, 1 oz.; nutgalls pulverized, 1 oz.; soft water, 1-2 pint. Mix.

This will make an excellent polish on an edge or shank without heel-ball. Shoe-makers and harness-makers try it. This costs the most, but the man that wants the best thing will use this if he tries both. This writes well also, and

will make an excellent ink for winter, as frost will have no effect upon it.

Water Proof Oil Paste Blacking.—Take one pint of camphene and put into it all the India rubber it will dissolve; 1 pint currier's oil; 6 lbs. tallow; and 2 oz. lamp black, mix thoroughly, by heat. This is a nice thing for old harness and carriage tops, as well as for boots and shoes. Or you can dissolve the rubber in the oil by setting them in rather a hot place for a day or two; and save the expense of the camphene, as that is of no use only as a solvent to the rubber. This does not polish, whilst the following does.

Polish Blacking in stick form, also water proof.—Take spermaceti, 1 lb.; bayberry tallow, 1 lb.; white wax, 1-2 lb.; beeswax, 2 1-2 lb.; lampblack, a three-cent paper, or just enough to give it the blackness desired; this is to be well rubbed down in a spoonful of sweet oil with a knife or spatula, and intimately mixed with the other ingredients when all have been melted upon a slow fire; stir until a little cool and put into tin moulds as represented in the cut below. These moulds should be about 4 inches in length, 1 inch at top and 7-8 inch at bottom, a bit of twine is doubled into the moulds, with which to draw out the blacking when cold.



Moulds for Stick Blacking.

Directions.—Warm the boot or shoe and rub the end of the roll, which is properly labelled, upon the warm boot, warm it in well, and then if desired to polish, wet the surface

with vinegar, and polish with a dry brush. The vinegar upon the surface of this mixture will not injure the leather, but oil of vitriol which is mixed with all other polish blackings, is certainly very injurious to leather.

Best Varnish Blacking for Harness, now in use.—Alcohol, 1 gallon, white pine turpentine, 1 1-2 lbs, gum shellac, 1 1-2 lbs., Venice turpentine, 1 gill. Let these stand in a jug in the sun or by a stove until the gums are dissolved, then add sweet oil, 1 gill, and lamp black 2 oz.; and you have a varnish which will not crack when the harness is twisted, like the old shellac varnish. It is good, also, for boots and shoes, looks well and turns water, what more can be asked.

Process of Tanning Calf, Kip, and Harness, in from 6 to 30 days.—For a 12 lb. Calf Skin, take 3 lbs. of terra japonica; common salt, 2 lbs.; alum 1 lb.; put these into a copper kettle with sufficient water to dissolve the whole by boiling. The skin or skins will be limed, haired, and treated in every way as for the old process, when it will be put into a vessel with sufficient water to cover it, at which time you will put in 1 pt. of the composition, stirring it well, adding the same amount each night and morning for 3 days when you will add the whole, handling 2 or 3 times daily all the time tanning: you can continue to use the tanning liquid by adding half the quantity each time, and by keeping these proportions for any amounts, and if you desire to give the leather the appearance of bark color, you will put in 1 lb. of Sicily sumac.

Kip skins will require about 20 days, light horse hides for harness 30 days, to make good leather, while calf skins will only require from 6 to 10 days at most. The japonica is put up in large cakes of about 150 lbs. and sells at about 4 cts. per lb. in N. Y. Druggists will furnish it at about 7 cents.

The firm of J. & D, Minich, *Tanners*, of Bucyrus, O. of whom I obtained this recipe, showed me all those different kinds of leather tanned by this mixture, and said with the exception of custom work to be done on shares, they were going to do all their tanning of these light skins in this way.

French Finish for Leather.—Take a common wooden pail of scraps (the legs and pates of calf-skins is the best,) and put a handful, each, of salt and alum upon them and let them stand 3 days, then boil them until you get a thick paste; in using you will warm it, and in the first application put a little tallow with it, and for the second time a little soft soap, and use it in the regular way of finishing and your leather will be soft and pliable like the French leather.

We certify that we use the Tanning and Finishing recipes in Dr. Chase's possession, and that they give good satisfaction. J. & D. MINICH.

To Tan and Buff Deer Skins for Gloves.—For each skin, take a bucket full of water and 1 qt. of lime, let the skin or skins lay in from 3 to 4 days; then rinse in clean water, hair and grain, then soak them in cold water to get out the glue, now scour or pound in good soap suds for half an hour; after which take white vitriol, alum, and salt, one tablespoonful, each, to a skin, these will be dissolved in sufficient water to cover the skin and remain in it for 24 hours, wring out dry as convenient and spread on with a brush 1-2 pt. of currier's oil and hang in the sun about 2 days; after which you will scour out the oil with soap suds and hang out again, until perfectly dry, then pull and work until they are soft, and if a reasonable time does not make them soft, scour out in suds, again as before until complete.

The oil may be saved by pouring or taking from the top of the suds if left standing a short time.

The buff color is given by spreading yellow ochre evenly over the surface of the skin when finished.

BARBER'S AND TOILET DEPARTMENT.

Hair Dye, Black.—Most Hair Dyes require two preparations called numbers 1 and 2; when these come in contact, upon the hair or whiskers chemical action takes place more or less quickly according to the affinity of the two compounds for each other, some make a jet black whilst others only a brown; the first one given if applied in a light sunny day, or when the sun shines upon it when being applied, and exposed to the sun until dry will make a splendid black: the second a brown, instantaneous, without much regard to exposure, only to dry. Whilst the third is more applicable to heads of ladies or gentlemen whose hair is prematurely gray; first then:

No. 1—Sulphuret of Potassium, 1 drachm; soft water, 1 ounce.

No. 2—Crystalized nitrate of silver, 1 drachm; soft water, 1 ounce.

Apply No. 1, and directly after it, No. 2, for a few minutes alternately; using different tooth brushes for each No. Clear days are best on which to apply it. The longer it is exposed to the light without washing the darker will be the color. Keep it from shirt bosoms and the face,—especially No. 2, as it will make the face sore as well as color it.

If you do get it on the skin, Cyanuret of Potassium, 1 drachm, to 1 ounce of water, will take it off. This last is poison, however, and should not touch sore places or be left where children may get at it.

The No. 1, should be made fresh once a month, as from its chemical change it is not so good after that period as if fresh made.

If a brown is preferred pursue the second plan as follows:

Hair Dye, Brown.—For No. 1, take gallic acid, 10 grs; alcohol, 1-4 oz.; soft water, 3-4 oz.; mix.

No. 2—Take crystalized nitrate of silver, 1-2 dr.; soft water, 1-2 oz.; aqua ammonia, 1 dr. or until it becomes clear,

for as you begin to add the ammonia it becomes dark; pour in a little at a time and shake it, until it becomes clear again; gum arabic, 1 dr. was in the original prescription, but I think it does not allow the dye to come in contact with the hair or whiskers as without it, and washes off more with it than without it.

Directions.—First wash the whiskers or hair with sal soda water, 1 oz. to the pt. of water, then wet the whiskers as in the first—with No. 1, then No 2.

This does not stain the skin as quick as the first dye and you will think it blacker also, until washed; but all dyes having ammonia in them must become more or less of a reddish brown in a short time.

Hair Dye for those prematurely gray.—Take soft water 1-2 pt.; 1-2 dr. or 1-2 a stick of common lunar caustic; and carbonate of ammonia about 1 table-spoonful; pulverize it and mix all; when done effervescing, cork and wrap the bottle to keep it dark, and all hair dyes should be kept in the dark, as it is the light which causes a portion of their chemical action.

Directions.—Wet the hair by means of a brush, avoiding to wet the skin as much as possible, once a day for 3 or 4 days,walking out bare-headed as much as convenient through the day, then once in 2 weeks, apply a little at the parting in the centre, as it grows out and you will keep up a pretty brown, instead of the gray hair. But those who think it too much trouble with either of the above, will meet with success in applying the following:

Hair Restorative Equal to Woods for a Trifling Cost.—*Preparation*—Take Sugar of Lead 1 oz.; Borax 1 oz.; Lac-Sulphur 1 oz.; Aqua Ammonia 1-2 oz.; Alcohol 1 gill.—These articles to stand mixed for 14 hours, then add Bay Rum 1 gill, and 1 tablespoonful of fine table salt with 3 pints of soft water, and flavor with one ounce of essence of Bergamot.

This preparation not only gives a beautiful gloss to the hair, but will cause hair to grow on bald heads arising from all common causes and restore gray hair to a dark color.

Manner of Application.—Where the hair is thin or bald, make 2 applications daily, for 10 to 12 days, working it

well to the roots of the hair with a soft brush or the ends of the fingers, rubbing well each time. For gray hair 1 application daily is sufficient, and once a day for any persons head will give a nice rich *gloss*. It is harmless and will do all that is claimed for it, and will not cost only a trifle in comparison to the *Advertised Restoratives* of the day, and will be found as good or better than most of them.

If it is only desired to change gray hair to a dark color, the simple lac-sulphur and sugar of lead 1 dr. each to 4 oz. of rose water, or simple rain water will do it, by wetting the hair once a day for 10 or 12 days; then once or twice a week will keep up the color, but where the hair is falling out or has already fell, the other articles are required to stimulate the scalp to healthy action; even 1 oz. each of the sulphur and lead to a gallon of rain water and applied twice daily for 2 weeks, will change the color of gray or white hair to a dark color and healthy appearance; then only once in about 3 days will keep up the appearance—but let who will tell you that *his restorative* will give your hair its original color, just let that man go for all he is worth in the market at the time, for as *time* advances his worth will be beautifully less.

All heads should be often washed with soap and clean water, but if that is neglected too long, it becomes necessary to use something stronger to remove ths grease and dandruff —then the following:

Shampooing Mixture for five cents a quart.—Will be found just the thing desired. Take purified carbonate of potash, (commonly called salts of tartar,) 1 oz., rain water 1 qt.; mix, and it is ready for use; apply a few spoonfuls to the head, rubbing and working it thoroughly, then rinse out with clean soft water, and dry the hair well with a coarse, dry towel, applying a little oil or pomatum to supply the natural oil which has been saponified and washed out by the operation of the mixture. A barber will save at least $5, out or this 5 cents worth of material.

Renovating Mixture.—Take aqua ammonia 2 ozs., soft water 1 qt., saltpeter 1 teaspoonful, variegated shaving soap 1 oz., or one 3 cent cake, finely shaved or scraped; mix all,

shake well, and it will be a little better to stand a few hours before using, which gives the soap a chance to dissolve.

Directions.—Pour on to the place a sufficient amount to well cover any grease or oil which may get spilled or daubed upon coats, pants, carpets &c., sponging or rubbing well and applying again if necessary to saponify the amount in the garment, then wash off with clear cold water. If it is a carpet and you do not wish to take it up, put on clean water and sponge it up as dry as you can, and when dry, a stiff brush will loosen the dirt which may remain. Colors will not be injured or changed by it. I have used this on coat collars, satin vests, carpets, shallies, &c.

I had an oil spot taken out of the carpet with it in the Presbyterian church of this city, where nearly a lampfull of oil had been overturned years before, without taking up the carpet, or changing the colors in the least. It is the great desideratum, and only needs a trial to be generally used for all, or nearly all, renovating purposes. Coat collars can be cleaned with it, and a knap raised again with a stiff brush, and pressed neatly, look nearly as well as when new.

Don't squirm now, for these are not half it will do—some people fly entirely off the handle when a thing is said to do many things—for my part, however, I always admire a thing in proportion to the labor which can be performed by it, or with it. This preparation will shampoon like a charm, raising a lather in proportion to the amount of grease and dandruff in the hair. It will remove paint, even, from a board, I care not how long it has been applied, if oil was used in the paint—and yet it does not injure the finest textures, for the simple reason that its affinity is for grease or oil, changing them to soap, and thus loosening any substance with which they may be combined.

All persons who think any or all of the above statements to be whoppers, will oblige me, in laying out a dime to test it for themselves, then they will know as well as I do, that they are facts.

I give this receipe a place here, as barbers often engage in the employment of renovating as a branch of their business, and as it is also such an excellent shampoon.

Cologne Imperial.—Take of oils of bergamot 1 oz., nero-

li 1 dr., jessamine 1-4 oz., garden lavender 1 dr., cinnamon 5 drops, tincture of benzoin 1 1-2 oz., tincture of musk 1-4 oz., deoderized alcohol 2 qts., rose water 1 pt. Mix, and allow the preparation to stand several days, shaking occasionally, before filtering for use or bottling. This is rather expensive but of a most delightful flavor. I give another, less expensive, yet a very nice article :

Family Cologne.—Take oils of rosemary and lemon, each 1-4 oz., bergamot and lavender, each 1 dr., cinnamon 8 drops, clove and rose, each 15 drops., common alcohol 2 qts. Mix, and shake 2 or 3 times daily for a week. Colognes need only be used in very small quantities, the same is true of highly flavored oils or pomatums for the hair, as too much, even of a good thing, soon disgusts those whom they were intended to please.

N. Y. Barber's Star Hair Oil.—Take castor oil, 6 1-2 pts., alcohol 1 1-2 pt., oil of citronella 1-2 oz., lavender oil 1-4 oz., mixed, and well shaken, makes one of the finest oils for the hair in use. I have been told that this amount of alcohol will not cut the oil, of course we know that, that is, it does not become clear, neither do we want it to do so, it combines with the oil, and destroys all the gumminess and flavor peculiar to castor oil, by which it becomes one of the best oils for the hair which can be applied. Gills or any other measure will do as well, keeping the proportion of flavoring oils, and if the citronella cannot be got, use some other oil in its place.

Macassar or Rose Hair Oil.—Take olive oil 1 qt., alcohol 2 1-2 ozs., rose oil 1-2 dr.; tie chipped alkanet root 1 oz., into 2 or 3 little muslin bags, and let them lie in the oil until a beautiful red is manifested, then hang them up to drain, for if you press them you get out a sediment you do not wish in the oil.

Ox Marrow Pomatum.—One of the most beautiful pomades, both in color and action, is made as follows : Take beef's marrow 1 lb., alkanet root, not chipped, 1 oz.; put them into a suitable vessel and stew them as you would render tallow, strain through 2 or three thicknesses of mus-

lin, and add 1-4 as much castor oil as there is of the marrow, and 1 gill of bay rum, which takes away the peculiar freshness of the marrow, then use the extract of the common rose geranium to give it the flavor desired. Half as much *suet* as marrow, also makes a very nice article, and can be used if marrow is hard to obtain.

To make Extracts.—Take green rose geranium leaves and stems, press them into a bottle, all the bottle will seem to hold, then cover them with best alcohol and let stand about a week. Same with rose leaves, or any other garden or house herb, which you wish to use the extract of. This plan is preferable to purchasing extracts, many of which have but very little flavoring properties, at least not half sufficient to justify the large prices asked for them.

FARRIER'S DEPARTMENT.

Cure for Cholic in Horses.—Spirits of Turpentine 3 oz.; Laudanum 1 oz.; Mix and give all for a dose. If relief is not obtained in one hour, repeat the dose, adding 1-2 oz. of the best powdered aloes well dissolved together, and have no uneasiness about the result. *Symptoms*—The horse often lies down, and suddenly rises again with a spring; strikes his belly with his hind feet, stamps with his fore feet, and refuses every kind of food, &c., &c.

Sure Remedy for Bots.—When a horse is attacked with bots, it may be known by the occasional nipping at their own sides, and by red pimples or projections on the inner surface of the upper lip which may be seen plainly by turning up the lip. First, then, take two quarts of new milk with 1 quart of molasses, and give the horse the whole amount, *fifteen minutes*, afterwards give two quarts of very strong sage tea; thirty *minutes* after the tea, you will give 3 pints (or enough to operate as physic) of curriers oil; the cure

will be complete, as the milk and molasses cause the bots to let go their hold, the tea puckers them up and the oil carries them entirely away. If you have any doubt, one trial will satisfy you perfectly.

Ring Bone and Spavin Cure.—Take Egyptiacum and wine vinegar, of each, 2 oz.; water of pure ammonia, spirits of turpentine and oil of orriganum, of each 1 oz.; euphorbium and cantharides, of each 1-2 oz.; glass made fine and sifted, 1 dr.; put them in a bottle, and when used let them be well shaken.

This is to be rubbed upon the bone enlargment with the hand or spatula, for half an hour each morning, for 6 or 7 mornings in succession. Let the horse be so tied that he cannot get his mouth to the place for 3 or 4 hours, otherwise, he will blister his mouth and blemish the part. Then let him run until the scab comes off of itself without scraping, so as to injure the roots of the hair. Then repeat as before, and follow up for 3 or 4 times blistering, and all bone enlargements will be re-absorbed, if not of more than a year or two's standing.

It is good also for callous sinews and strains of long standing—but if there is ringbones or spavins of so long standing, that this does not cause their cure, you will proceed as follows: add to this compound, corrosive sublimate in powder one-half oz., oil of vitriol, one-half oz.; and common salt, one-half oz. When it is again ready to use, always shaking well as you use either preparation. Now clip the hair, and prick the bone or callous part as full of holes as you can with a pegging awl, which is just long enough to break through the callous part only. This done, bathe the part with vinegar, until the blood stops flowing, then apply the double compound as at first for 4 or 5 mornings only, repeating again if necessary; and 99 of every 100 ringbones or spavins will be cured; and most of them with only the first preparation.

The Egyptiacum is made as follows:—Take verdigris and alum in powder; of each 1 and one-half oz.; blue vitriol, powdered, one-half oz.; corrosive sublimate, in powder 1-8 oz.; vinegar, 2 and one-half oz.; honey, one-half lb.; boil over a slow fire until of a proper consistence. When used it

must be stirred up well, as a sediment will deposite of some of the articles.

If the hair does not come out again after using the last blister, use the Good Samaritan liniment freely on the part; but the first will never disturb the growth of hair. It is best always to commence this kind of treatment early in the season, so as to effect a cure before cold weather comes on.

Positive Cure for Poll-evil and Fistula.—Take 1 pound common potash dissolved in 1-2 pint of water. Add 1-2 oz. of the extract of belladona and 1 oz. of gum arabic dissolved in a little water, work all into a paste with wheat flour and box or bottle up tight.

In applying this, the place should be well cleansed with soap suds, (castile soap is best) then tallow should be applied all around outside to prevent the hair from being removed by the paste dissolving and running over it. Now this paste must be pressed to the bottom of all the orifices. If very deep it must be made sufficiently thin to inject it by means of a small syringe and repeated once in two days, until all the callous pipes and hard fibrous base around the poll-evil or fistula, is completely destroyed. Sometimes one application has cured cases of this kind, but it will generally require two or three applications. If the horse cannot be kept up you will put a piece of oiled cloth over the place. The advantage of this caustic over all others is that less pain and inflammation is induced than by any other plan.

Poll-evils and fistulas are sometimes eat out with lunar caustic, then the hole filled with curriers oil, but it is more painful than the other. Cedar oil is to be applied to the tendons to prevent them stiffening in poll-evil or other cases.

This will destroy corns and warts as mentioned under that head.

Degray, or Sloan's Horse Ointment.—Rosin, 4 oz.; beeswax, 4 oz.; lard, 8 oz.; honey, 2 oz. Melt these articles slowly, and gently bring to a boil, and as it begins to boil, slowly add a little less than a pint of spirits turpentine, stirring all the time this is being added, and then remove from the fire and stir till cool.

This is an extraordinary ointment for bruises, in flesh or

hoof, broken knees, galled backs, bites, cracked heels, &c., &c., or when a horse is gelded, to heal and keep away flies. It is excellent to take fire out of burns or scalds in human flesh also.

St. John's Condition Powders.—Take fenugreek, cream of tartar, gentian, sulphur, saltpeter, rosin, black antimony and ginger, equal quantities of each, all to be finely pulverized; cayenne also fine, half the quantity of any one of the others. Mix thoroughly. It is used in yellow water, stiff complaints, hide bound, cough, colds, distemper, and all other diseases where condition powders are generally administered. They carry off gross humors and purify the blood. *Dose*, in ordinary cases give two tea-spoonfuls once a day in feed. In extreme cases, give it twice daily. If these do not give as good satisfaction as St. John's, or any other condition powder that costs more than double that it does to make this, then I will acknowledge that travel and study are of no account in obtaining *Information.*

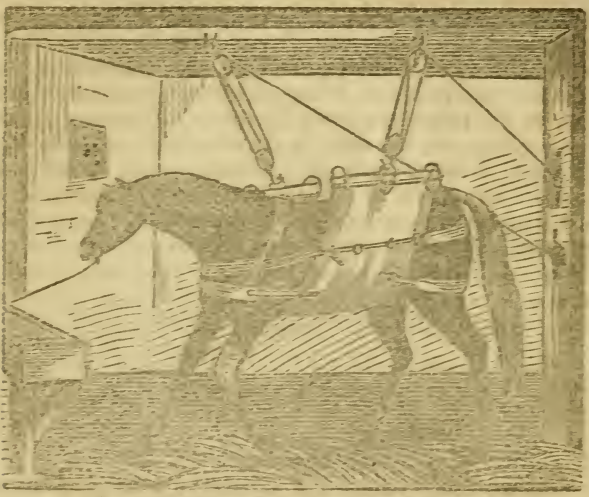
Nerve and Bone Liniment.—Take beef's gall 1 quart, alcohol, 1 pt., volatile liniment, 1 lb., spirits of turpentine, 1 lb., oil of origanum, 4 oz., aqua ammonia, 4 oz., tincture of cayenne, 1-2 pt., oil amber, 3 oz., tincture Spanish fly, 6 oz. Mixed. Uses too well known to need description.

This is more particularly applicable to horse flesh.

Treatment for Broken Limbs instead of inhumanly shooting the Horse.—In the greater number of fractures it is only necessary to partially sling the horse by means of a broad piece of sail or other strong cloth, (as represented in the figure,) placed under the animal's belly, furnished with two breechings, and two breast girths, and by means of ropes and pulleys attached to a cross beam above, he is elevated or lowered as may be required. It would seldom be necessary to raise them entirely off their feet, as they will be more quiet, generally, when allowed to touch the ground or floor. The head stall should be padded and ropes reaching each way to the stall, as well as forward. Many horses will plunge about for a time, but soon quiet down, with an occasional exception; when they become quiet, set the bone, splint it well, padding the splints with batting, securing

them well, then keep wet with cold water as long as the least inflammation is present, using light food, and a little water at a time, but may be given often.

The use of the different buckles and straps will be easily understood.



Supporting Apparatus in Lameness of Horses.

If he is very restive, other ropes can be attached to the corner rings which are there for that purpose, which will afford much relief to the horse, and give farther security to the bandages.

I knew a horse's thigh to crumble upon the race course, without apparent cause, which lost him the stake he would have easily won; he was hauled miles upon a sled, slung, and cured by his humane owner. Then let every fair means be tried, before you consent to take the life of, *even*, a broken legged horse.

Wound Balsam for Horse and Human Flesh.—"Take gum benzoin, in powder, 6 oz.; balsam of tolu, in powder, 3 oz.; gum storax, 2 oz.; frankincense, in powder, 2 oz.; gum myrrh, in powder, 2 oz.; Socotrine aloes, in powder, 3 oz.;

alcohol, 1 gal. Mix them all together, and put them in a digester, and give them a gentle heat for three or four days; then strain.

A better medicine can hardly be found in the *materia medica* for healing green wounds in every part of the body, particularly those on the tendons or joints. It is frequently given internally along with other articles, to great advantage in all colds, flatulency, and in other debilities of the stomach and intestines. Every gentleman, or farmer, ought to keep this medicine ready prepared in his house, as a family medicine, for all cuts, or recent wounds, either among his cattle or any of his family. Thirty or forty drops on a lump of sugar, may be taken at any time, for flatulency, or a pain at the stomach; and in old age, where nature requires stimulation."—*Every Man his own Farrier.*

MISCELLANEOUS.

Washing Fluid.—Take 1 lb. sal soda, 1-2 lb. good stone lime and 5 qts. of water, boil a short time, let it settle and pour off the clear fluid into a stone jug and cork for use; soak your white clothes over night, in simple water, wring out, and soap wrist-bands, collars and dirty or stained places. Have your boiler half filled with water just beginning to boil; then put in one common tea-cupful of the fluid, stir and put in your clothes, and boil for half an hour, then rub lightly through *one suds only*, rinsing well, bluing as usual, and all is complete. Soak your calico and woolen in the sudsing water while hanging out the white ones, then wash them out as usual. Of course washing out woolen goods before you do the calico—this fluid brightens, instead of fading the colors in calico.

This plan requires very little wash-board rubbing for white clothes, saves one half the soap and more than half the labor, and does not injure the clothes, but saves the wear of rubbing

through two suds, before boiling, and is a good article for removing grease from floors and doors, and to remove tar or grease from hands or clothes.

I hope every lady into whose hands this recipe may fall, will give it a trial, as my family have now used it over 3 years. It does not injure clothes but makes them wash full half easier than the old plan.

Soft Soap for half the expense and one-fourth the trouble of the old way.—Take two bars of good hard soap, cut fine and dissolve it in 4 gals. of soft water, and add 1 lb. sal soda. When all is dissolved and well mixed put away for use.

This soap can be made thicker or thinner by using more or less water, as you may think best after once making it. Even in common soft soap if this amount of sal soda is put into it, washing will be done easier, and the soap will more than compensate for the expense and trouble of the addition.

Prepared Oil for Carriages, Wagons and Floor Painting.—To 1 gal. linseed oil, add 2 lbs. gum shellac; lithrage, 1-2 lb.; red lead, 1-4 lb.; umber, 1 oz. Boil slowly as usual until the gums are dissolved; grind your paints in this (any color) and reduce with turpentine. Yellow ochre is used for floor painting. This dries quick and wears exceedingly well, and is said to make a good furniture varnish; I have not tried it for varnishing however.

To cure Warts without Pain or Soreness.—Get a small amount of muriatic acid, keep it in a place where it will not be overturned, or it will destroy the cork and run out; or cork it with beeswax, with a stick the size of a common knitting needle, apply to the top of the wart night and morning, just what adheres to the stick by dipping it into the acid once, and rubbing it well into the top of the wart with the stick each time. Do not allow the acid to touch the well skin, if it does a little oil of any kind will stop the pain or smarting. Do this a few days, and a safe and painless cure is the result. If you let it drop on your clothes, a hole will also be the result. The juice of a common milk weed applied two or three times a day for a week will cure nearly every wart, and often in less than a week's time.

To cure Corns.—Soak the foot or feet on which they are

located for fifteen or twenty minutes, night and morning in cool or cold water, (tepid water may be used) remove at each time all which can be removed without pain or bleeding, keep away all pressure, and in a few days or weeks at most, you will be obliged to buy corn to feed the chickens, as you will not have any of your own.

Polish for removing Stains, Spots and Mildews from Furniture.—Take 1-2 pint 95 per cent. alcohol; 1-4 oz. each pulverized rosin and gum shellac. Let these cut in the alcohol, then add 1-2 pint linseed oil, shake well and apply with a sponge or brush.

Secret Art of Catching Fish.—The juice of loveage or smellage mixed with any kind of bait, or a few drops of the oil of Rhodium. India cockle also, (*Coculus Indicus,*) is sometimes mixed with flour dough and sprinkled on the surface of still water. This intoxicates the fish and makes them turn up on the top of the water, when they are taken and put in a tub of fresh water until they revive when all is right. He may be eaten without fear, but this will destroy many fish. Oil of Rhodium is the best plan.

An excellent Tooth Powder.—Take a little suds made with castile soap, and an equal amount of spirits of camphor, then thicken with finely pulverized chalk and charcoal, equal quantities, to a thick paste. Apply with the finger, rubbing thoroughly, and it will whiten the teeth better than any tooth powder you can buy. A brush is good to work between the teeth. Moisten with a little camphor as you use it. Never use stiff brushes. Badger's hair is soft and best for the teeth.

Dentifrice, which removes tartarious adhesions, arrests decay, and induces a healthy action of the gums.—Dissolve 1 oz. of borax in 1 1-2 pints of boiling water, and when a little cool add one tea-spoonful of the tincture of myrrh and one table spoonful of the spirits of camphor and bottle for use.

Directions. Take a table-spoonful of this mixture to the same amount of warm water and apply at bedtime, by means of a soft brush. Badger's hair brushes are the best, as the common bristle brushes tear the gums and should never be

used. This to persons who have tartarious adhesions on the teeth is worth more than the price of the pamphlet.

Rat Exterminator.—Take 12 lbs. of flour and sufficient water to make it into a thick paste, then work in 4 oz. of phosphorus which is melted in 6 oz. of butter. This you will leave thickly spread on bread where rats can get at it, covered with sugar. If it is desired to sell this article and you wish to color to hide its composition, work into it 8 oz. of tumeric.

Or take warm water, one quart; lard, 2 lbs.; phosphorus, 1 oz. Mix, and thicken with flour. One of these has caused more paper puffing and rat bursting, than many things of a much greater account. Yet rats and mice are very annoying; and these will clear out the nuisances and that is all that can be asked for them.

American Cement, or Furniture Glue.—To mend marble, wood, glass, china and ornamental ware. Take water, 1 gallon; nice glue, 3 pounds; white lead, 4 ozs.; alcohol, 1 qt. Mix. One oz. vials sell for 25 cents. *Directions*—If it is cold weather warm the bottle until the cement is dissolved; stir, then with the finger or brush rub it on the broken parts, both edges, put together, and retain in their places until dry.

Electro Gold and Silver Plating.—Take a $2,50 or any other piece of gold and put it into a mixture of 1 oz. of nitric and 2 ozs. of muriatic acids, (glass vessels only are to be used in this work;) when it is all cut, dissolve 1-4 oz. of sulphate of potash in 1 pt. pure rain water and mix slowly with the gold solution, stirring well: then let stand and the gold will be thrown down, then pour off the acid fluid, and wash the gold in two or three waters, or until no acid is tasted by touching the tongue to the gold. Now dissolve 1 oz. of Cyanuret of Potassium in 1 pint of pure rain water, to which add the gold, and it is ready to use. Clean the article to be plated from all dirt and grease with whiting and a good brush, (if there are cracks it may be necessary to put the article in a solution of caustic potash,—at all events every particle of grease and dirt must be removed;) then suspend the article in the Cyanuret-of-gold solution, with a small

strip of zinc cut about the width of a common knitting needle, hooking the top over a stick which will reach across the top of the vessel or bottle holding the solution. If the zinc is too large the deposit will be made on the article so fast that it will scale off. The slower the plating goes on the better, and this is arranged by the size of the zinc used. When not using the plating fluid keep it corked and it is always ready for use, bearing in mind that it is as poison as arsenic and must be put high, out of the way of children, and labelled *Poison*, although you will have no fears in using it,—yet accidents might arise if its nature were not known. *Silver Plating* is done every way the same as gold (using coin,) except, that rock salt is used, instead of the Cyanuret of Potassium, to hold the silver in solution for use, and when it is of the proper strength of salt it has a thick, curdly appearance, or you can add salt until the silver will deposit on the article to be plated which is all that is required. No hesitation need be felt in trying these recipes, as they are obtained of a practical jeweller who plated all his small lathes and other brass tools, pinch-beck and silver watches, spoons, &c. &c. These two recipes are worth twenty times as much as I get for the whole book. At least this is the case with all jewellers.

Writing on Glass by the Rays of the Sun.—"Dissolve chalk in aquafortis to the consistency of milk, and add to that a strong solution of silver. Keep this liquor in a glass decanter, well stopped. Then cut out from a paper the letters you would have appear, and paste the paper on the decanter or jar, which you are to place in the sun in such a manner that its rays may pass through the spaces cut out of the paper, and fall on the surface of the liquor. The part of the glass through which the rays pass will turn black, whilst that under the paper will remain white. You must observe not to shake the bottle during the time of the operation." Dr. Hooper's *Rational Recreations before* 1775, which show Photography not to be of so recent invention as that which is claimed for it by artists of the present day. Of course JARS for DRUGGISTS, or other purposes, &c. &c. can be lettered by this plan; cutting flourishes, ornaments, &c. around the name as desired, having sun for a limner.

whose skill in giving perfect representations of nature can never be out-done by MORTAL artists.

Brilliant Stucco Whitewash.—Many have heard of the brilliant stucco whitewash on the east end of the President's house at Washington. The following is a recipe for it, as gleaned from the *National Intelligencer*, with some additional improvements learned by experiments.

Take half a bushel of nice unslacked lime, slack it with boiling water, cover it during the process to keep in the steam. Strain the liquid through a fine sieve or strainer, and add to it a peck of salt, previously well dissolved in water; three pounds of ground rice, boiled to a thin paste, and stirred in boiling hot; half a pound of Spanish whiting, and a pound of clean glue, which has been previously dissolved by soaking it well, and then hanging it over a slow fire, in a small kettle, immersed in a larger one filled with water. Add five gallons of hot water to the mixture, stir it well, and let it stand a few days covered from the dirt.

It should be put on right hot; for this purpose it can be kept in a kettle on a portable furnace. It is said that about a pint of this mixture will cover a square yard upon the outside of a house, if properly applied. Brushes more or less small may be used according to neatness of the job required. It answers as well as oil paint for wood, brick, or stone, and is much cheaper. It retains its brilliancy many years. There is nothing of the kind that will compare with it, either for inside or outside walls.

Coloring matter may be put in and made of any shade you like; Spanish brown stirred in will make red pink, more or less deep according to quantity. A delicate tinge of this is very pretty for inside walls. Finely pulverized common clay, well mixed with Spanish brown makes reddish stone color. Yellow ochre stirred in makes yellow wash, but chrome goes further and makes a color generally esteemed prettier. In all these cases the darkness of the shades of course is determined by the quantity of coloring used. It is difficult to make rules because tastes are different: it would be best to try experiments on a shingle and let it dry. We have been told that green must not be mixed with lime. The lime destroys the color, and the color

has an effect on the whitewash, which makes it crack and peel. When walls have been badly smoked und you wish to have them a clean clear white, it is well to squeeze indigo plentifully through a bag into the water you use, before it is stirred in the whole mixture. If a larger quantity than five gallons be wanted, the same proportions should be observed. Or one of the following may be preferred.

To make Paint without Lead or Oil.—Two quarts skimmed milk; two ounces fresh slacked lime; five pounds whiting. Put the lime into a stone-ware vessel, pour upon it a sufficient quantity of milk to make a mixture resembling cream; the balance of the milk is then to be added; and lastly the whiting is then to be crumbled and spread upon the surface of the fluid, in which it gradually sinks. At this period it must be well stirred in, or ground as you would other paint, and it is fit for use. There may be added any coloring matter that suits the fancy—to be applied in the same manner as other paints, and in a few hours it will become perfectly dry. Another coat may then be added and so on until the work is done.

This paint is of great tenacity, bears rubbing with a coarse cloth, has little smell, even when wet, and when dry is inodorous.

The above quantity is sufficient for 57 yards.—*Annapolis Republican.*

"We endorse the recipe. The casein or curd of the milk by the action of the caustic lime, becomes insoluble, and has been used for time immemorial as a lute for chemical experiments. It is a good, and in comparison with white lead, a durable paint."—*Moore's New-Yorker.*

A New Way of Manufacturing Paint.—The following was communicated by a man who was formerly a carpenter in the U. S. Navy:

"During a cruise in the South Pacific, we went into the harbor of Coquimbo, and as the ship had been out a long time, she was covered with rust from stem to stern. It was the anxious wish of the commander that she should be restored to her original colors, but, on examining the store-room, 'twas ascertained that there was not a pound of white lead in the ship: in this emergency, I bethought me

of an expedient which concocted an admirable substitute, composed of the following ingredients: Air-slacked lime, pulverized until it was of the consistency of flour, which was then passed through a sieve. Rice boiled in a large kettle until the substance was drawn entirely out of the grain; the water then of a plastic nature, was strained to separate the grain, &c. from the clear liquid. A tub, about the size of a half barrel, of the prepared lime and rice-water was mixed with a gallon of linseed oil, and the material had so much the appearance of paint that a novice could not have told the difference.

"The ship was painted outside and inboard with the above mixture (which cost next to nothing) and never presented a finer white streak on her bends or cleaner bulwarks and berth-deck than on that occasion, and no other kind of white paint was used during the remainder of the cruise."

If this is good for ships out and inboard, it is worth trying for fences and out-work requiring paint. Or it may be preferable to try the following plan, which I adopted upon my own front fence.

To reduce Oil Paint with water.—Take gum shellac, 1 lb.; sal soda, 1-2 lb.; water, 3 pts.; put all into a suitable kettle on the fire, and boil, stirring till all is dissolved; if it does not all dissolve add a little more sal soda; this when cool can be bottled for use. If it smells bad when opened it does not hurt it. *Directions*—Mix 2 qts. of oil paint, (except there is to be no turpentine used,) any color desired. I used a little white lead with yellow ochre and lampblack to make a dark shade. Now put 1 pt. of the gum shellac mixture with the oil paint when it becomes thick and may be reduced with water to a proper consistence to lay on with a brush. Two coats will be required, and with the second coat we sanded the fence, and it is now solid like sand stone. The work has been done however only a few months.

The sand was applied by means of a tube-like box, with many small holes to allow the even spreading of the sand, as with a pepper box. I do not regret using this kind of paint, nor the sanding, as it adds much to the durability of any out-door painting.

Drying Oil equal to the Patent Driers for Painters, for one-fourth the price.—Take two gallons of linseed oil, and put into it, lithrage, red lead and umber, each, 4 oz.; sulphate of zinc, 2 oz.; and sugar of lead, 2 oz. Boil until it will scorch a feather. Use this in quantity to suit the object of the work being done. No driers, even *Patent*, or any other preparation will be found superior to this, and every *Painter* will understand the quantity proper to be used.

Seven Rules to Detect Counterfeit Money.—1st—Examine the form and features of all human figures on the notes. If the forms are graceful and features distinct, examine the drapery—see if the folds lie natural; and the hair of the head should be observed, and see if the fine strands can be seen.

2d—Examine the lettering, the title of the bank, or the round hand writing on the face of the note. On all genuine bills, the work is done with great skill and perfectness, and there has never been a counterfeit but was defective in the lettering.

3d—The imprint, or engravers' name. By observing the great perfection of the different company names—in the evenness and shape of the fine letters, counterfeiters never get the imprint perfect. This rule alone, if strictly observed, will detect every counterfeit note in existence.

4th—The shading in the back ground of the vignette, or over or around the letters forming the name of the bank, on a good bill is even and perfect, on a counterfeit irregular and imperfect.

5th—Examine well the figures on the other parts of the note, containing the denomination, also letters. Examine well the die work around the figures which stand for the denomination, to see if it is of the same character as that which forms the ornamental work surrounding it.

6th—Never take a bill that is deficient in any of the above points, and if your impression is bad when you first see it, you had better be careful how you become convinced to change your mind—whether your opinion is not altered as you become confused in looking into the texture of the workmanship of the bill.

7th—Examine the name of the State, name of the bank,

and name of the town where it is located. If it has been altered from a broken bank, the defects can plainly be seen, as the alteration will show that it has been stamped on.

New and Abridged Method of Computing Interest by one simple Multiplication.—RULE—To find the interest on any given sum of money for any number of years, months or days. Reduce the years to months, add in the months if any, take one-third of the days and set to the right of the months, in decimal form, multiply this result by one half the principal and you have the interest required.

EXAMPLE.—The interest required on $1,400 for 2 years, 3 months and 9 days:

Interest on $1,400 for 2 years, 3 months and 9 days

27.3

700

Answer required, $191,10,0

The above example at 6 per cent. Rule to obtain the interest at any other rate. For 7 per cent. increase the interest at 6 per cent. by 1-6, for 8 per cent. by 1-3, for 9 per cent. by 1-2, for 10 per cent. by 2-3, for 11 per cent. by 5-6, for 12 per cent. multiply by 2. 12 per cent. is the highest rate of interest allowed in any State, except Minnesota.

In pointing off, persons will observe to point off as many places in the product or answer, as there are decimal points in the multiplicand, and two places for cents. This rule has been universally adopted by all business men who have availed themselves of it, and pronounced by them to be the *shortest*, and at the same time the *simplest* rule in use. Any school boy with a knowledge of multiplication, can in two hours time, become thorough master of the rule in all its forms and applications.

Varnish to Prevent Rust on Iron or Steel.—Take tallow 2 oz.; rosin, 1 oz.; and melt together, strain while hot to get rid of specks which are in the rosin, apply with a brush a slight coat, and you can lay away any articles not in constant use, for any length of time. Mechanics having tools exposed to rain or weather will find it to keep tools as bright as new.

To Preserve Butter any length of time. First—work out all the buttermilk. Second—use rock salt. Third—pack in air-tight jars or cans. Fourth—keep in a cool place, and you will have nice butter for years, if desired to keep so long. A short recipe, but it makes long butter.

Magic Paper used to take off Leaves, Figures, &c., in Embroidery.—Take lard oil, or sweet oil, mixed to the consistence of cream, with either of the following paints, the color of which is desired: Prussian blue, lampblack, Venetian red, or crome green, either of which should be rubbed with a knife on a plate or stone until smooth. Use rather thin but firm paper; put on with a sponge and wipe off as dry as convenient; then lay them between uncolored paper, or between newspaper, and press by laying books or some other flat substance upon them, until the surplus oil is absorbed, when it is ready to use. *Directions*—For taking off patterns of embroidery, place a piece of thin paper over the embroidery to prevent soiling; then lay on the magic paper, and then put on the cloth you wish to take the copy on to embroider; pin fast, and then rub over with a spoon handle, and every part of the raised figure will show upon the plain cloth. To take impressions of leaves on paper, place the leaf between two sheets of this paper and rub over it hard. then take the leaf out and place it between two sheets of white paper; rub again, and you will have a beautiful impression of the leaf or flower, &c., &c. Persons traveling without pen or ink, can write with a sharp stick, placing a sheet of this paper, under a sheet of white paper. Engravings can be copied, by placing the engraving for the top sheet and tracing the lines with any pointed instrument.

Writing on Iron, Steel, Silver or Gold.—Take 1-2 oz. of nitric acid; 1 oz. of muriatic acid. Mix, and shake well together, when it is ready for use. Cover the place you wish to mark with melted beeswax; when cold write (with a file point or an instrument made for the purpose.) the name plain, carrying it through the wax and cleaning the wax all out of the letter; then apply the mixed acids with a feather, carefully filling each letter; let it remain from one to ten minutes, according to the appearance desired; then put on some water, which dilutes the acids and stops the process.

Welding Caststeel without Borax.—Take copperas 2 ozs.; saltpetre 1 oz.; common salt 6 ozs., all pulverized fine, and mixed with 3 lbs. nice welding sand, and use it the same as you would sand. Higher tempered steel can be used with this better than with borax, as it welds with a lower heat—such as pitchfork tines, toe-corks, &c. The pieces should be held together while heating.

Root Beer.—For each gallon of water to be used, put in 1 pt. of bran; a small handful of hops; burdock, yellow dock, dandelion and spikenard root if you can get it, of each an oz., of the green roots, bruised, boil about 20 minutes and strain, while hot add about 8 or 10 drops of oils of spruce and sassafras mixed in equal proportions; when cool enough not to scald your hand, put in 2 or 3 table-spoonfuls of yeast. If bottled directly it will keep a long time, if allowed to work an hour or two, then bottled, it will be ready to use sooner. Keep these proportions for as many gallons as you wish to make;—and I think that 1-2 lb. of white sugar to the gallon does not injure the medical properties, but adds much to its palatableness. You can use a little more of the roots if desired, and might add any other root known to possess medicinal properties desired in the beer. This is a nice way to take alteratives.

Finishing Furniture with only one coat of Varnish, not using Glue, Paste, or Shellack.—Take raw linseed oil and give the furniture a coat with a brush; then immediately sprinkle dry whiting upon it and rub it in well with your hand, and so on over all the surface—the whiting absorbs the oil and the pores of the wood are thus filled with a perfect coat of putty, which will last for ages, and water will not spot it nor have any effect upon it. If black walnut is the lumber to be finished, you will put a trifle of burned umber in the whiting,—if for cherry, a little venetian red; beach or maple will require less red, only sufficient is to be used in either case to make the whiting have the color of the wood being finished. Bedstead posts, banisters or standards for bedsteads and all other turned articles can have the finish put on in a lathe in double quick time, spreading a newspaper on the lathe to save the scattering whiting, applying it with the hand or hands; having an old cloth to

rub off the loose whiting which does not enter the pores of the wood, the same with smooth surfaces also.

This preparation is cheap, and it is a wonder that furniture men have not thought of it before; three coats of varnish without it, is not equal to one with it. For very fine jobs, a coat of Eng. isinglass dissolved in alcohol may be used instead of the above.

To Re-cut old Files and Rasps by a Chemical Process.—Dissolve 4 ozs. of saleratus in 1 qt. of water, and boil the files in it for half an hour; then remove, wash and dry them.—Now have ready, in some glass or stone-ware vessel, 1 qt. of rain water into which you have slowly added 4 ozs. of best sulphuric acid, and keep these proportions for any amount used, and immerse the files in this preparation and let them remain from 6 to 12 hours, according to the fineness or coarseness of the file, then remove them, wash clean, and dry quickly, and put a little sweet oil upon them to cover the surface.

This plan is applicable to blacksmiths, gunsmiths, tinners, coppersmiths, machinists, &c. &c. Copper and tin workers will only require a short time to take those articles out of their files as these soft metals are soon dissolved, leaving their files about as good as new. For blacksmiths it will require the full time.

Files may be re-cut 3 times, making in all more wear than it took to wear out the file at first.

Prof. Platt of Antioch College, Yellow Springs, Ohio, spent considerable money and six months' time experimenting upon this plan, or recipe, and said he never parted with it for less than $5, and never would.

The preparation can be kept and used as long as you see action take place upon putting the files into it. Keep it covered when not in use. Ten cents or less will buy this quantity of acid.

To Renew the Color of Soiled or Faded Goods.—To 1 qt. of alcohol, add extract of logwood 1-4 lb; loaf sugar 2 ozs.; blue vitriol 1-4 oz.; heat gently until all are dissolved; bottle for use. *Directions*—To 1 pt. of boiling water put 3 or 4 tea-spoonfuls of the logwood mixture, and apply it to the garment with a clean brush, wetting the fabric pretty well

through, let dry, and brush well with the nap to give the polish. This may be applied to all silks and woolen goods having colors, but is most applicable to gentlemens' apparel. This is also Prof. Platts' invention and one out of which he is making much money.

Mrs. Chase's Buckwheat Short Cake.—Take 3 or 4 tea-cups of sour milk, one tea-spoonful of soda saleratus, dissolved in the milk, with a little salt, mix up a *thin* dough with buckwheat flour, though rather *thicker* than you would mix the same for griddle cakes, say to the consistence of soft cake, put into a buttered tin, and put directly into the stove oven and bake about 30 minutes, or as you would a *short cake* from common flour. It takes the place of the griddle cake, also of the short cake in every sense of the word, nice with meat, butter, honey, molasses, &c. No shortning is used, and no need of setting your dish of batter over night for a *Drunken Husband* to set his foot in. Wet the top a little and warm it up at next meal if any is left, 'tis just as good as when first made, while griddle cakes have to be thrown away.

Was the beauty of this cake known to the majority of persons through the country generally, buck-wheat would become as staple an article of commerce as the common wheat. Do not fail to give it a trial and also the lemon pie.

Lemon Pie, the nicest ever made.—Grate off what rind you can from 1 lemon, then squeeze out the juice and chop up the balance very fine—put all together and add 1 tea-cup of water, 1 cup of sugar, two table-spoonfuls of flour, and work into a smooth paste; beat the yolks of four, and the whites of two eggs together, and mix with the paste, and bake with only one crust,—while these are baking, beat the whites of the two eggs saved for that purpose, to a stiff froth and add to it two table-spoonfuls of pulverized white sugar, and when the pies are done, spread this frosting equally over them, and set again in the oven and brown slightly. One good sized lemon makes two of the nicest pies I ever eat.

Apple Pies worth eating.—Instead of mixing up your crust with water as is customary for apple pies, mix it up every

way just as you would for biscuit, roll out rather thin, lay it upon your tin, or plate, and having ripe apples sliced or chopped nicely and laid on rather thick, to correspond with the thickness of the crust when it becomes light, and sugar according to the acidity of the apples, then a top crust of the same and bake well and you have got a pie that is fit to eat, but where you make the crust with water and cook the apples and put them on, it soaks the crust, which does not bake, and no stomach can digest it;—whilst our way gives you a nice light crust and does not take half the shortning of the water plan, yet perhaps nothing is saved pecuniarily as butter goes as finely with the biscuit crust pies as it does with biscuit, only the pie is digestible.

Fisher's Premium Baking Powder.—Take alum, 1-2 oz.; salt peter, 1-2 oz.; tartaric acid, 2 oz.; cream of tartar, 1 oz.; super carbonate of soda, 3 oz.; common flour, 6 oz.; pulverize each article very fine, and the acid and soda would be the better if dried on a piece of paper in the stove oven, then mix all intimately together in a mortar or large bowl rubbing with the pestle for some time so they are evenly mixed.

Directions for using—To each quart of flour put 3 rounding tea-spoonfuls of the powder, and mix evenly and thoroughly with the flour, sifting and rubbing is the best way to mix them, and wet up rather soft with cold water, using salt as desired for the bread, only knead slightly and bake immediately.

This powder must be kept perfectly dry or it spoils, for acid and soda if mixed where there is dampness neutralize each other. Much money is made on the sale of baking powders. Perhaps some would not choose to use them when knowing their composition; each one must judge for themselves. We use it and like it, but those preferring the soda or saleratus can use it. It took a premium at the Ohio State Fair in 1853, at Dayton. J. W. Fisher, *a baker*, now of Milford, O. is the inventor.

He sells it as "The Housewife's quick yeast; or, Baking powder, and calls it a highly important improvement on the nutritious quality, over all other yeasts, leaven, or powders in use, for the purpose of raising bread, cakes, pastry, &c."

we have only tried it with bread as yet, rather preferring the old way for cakes, pies, &c.

New French Method of making Bread.—Take nice rice, 3-4 lb.; tie it up in a thick linen bag giving ample room for it to swell, boil it from 3 to 4 hours or until it becomes a perfect paste, mix this while warm with 7 lbs. of flour, adding the usual quantities of yeast and salt; allow the dough to work a proper time near the fire, then divide into loaves. Dust them in, and knead vigorously. This quantity of flour and rice makes about 13 1-2 lb of bread which will keep moist much longer than without the rice. It was tested at the *London Polytechnic Institute* after having been made public in France, with the above results.

Excellent Crackers.—Put a tea-cupful of butter and a tea-spoonful of salt in 2 qts. of flour; mix with cold water; beat them well, adding flour until quite brittle; then roll as pie crust, cut out, and bake in a hot oven; they answer admirably for table use, oysters, soups, &c. If for invalids, use but little butter.

Ginger Cake.—Take 2 cups of nice molasses, 1 1-2 cups of butter, or half lard, or all lard if you choose, 2 cups of sour milk, or water, (of course milk is best,) 1 tea-spoonful of nicely ground ginger, and one heaping tea-spoonful of saleratus; mash the saleratus, then mix all these ingredients together in a suitable pan, incorporating well, then stir in flour as long as you can with a spoon, then take the hand and work in more, just so you can roll them by using flour dusting pretty freely, roll out thin, cut and lay upon your buttered or floured tin, then mix 1 spoonful of molasses and 2 of water, and with a small brush or bit of cloth wet over the top of the cakes, this removes the dry flour, causes the cake to take a nice brown and keeps them moist, put into a quick oven, and 10 minutes will bake them if the oven is sufficiently hot. Do not dry them all up, but take out as soon as nicely browned.

We have sold cakes out of the grocery for years, but never found any to give as good satisfaction as these, either at table or counter. They keep moist and sufficiently rich and light for all cake eaters.

Bed-room Carpets for 12 1-2 *cts. per yard.*—Sew together the cheapest cotton cloth, the size of the room, and tack the edges to the floor. Now paper the cloth as you would the sides of a room, with cheap room paper, putting a border around the edge if desired. The paste will be the better if a little gum arabic is mixed with it. When thoroughly dry, give it two coats of furniture or carriage varnish, and when dry it is done. It can be washed and looks well in proportion to the quality and figure of the paper used. It could not be expected to stand the wear of a kitchen for any length of time, but for bed rooms it is well adapted.

Milk Paint.—"Mix water lime with skim milk, to a proper consistence to apply with a brush, and it is ready to use. It will adhere well to wood, whether smooth or rough, to brick, mortar, or stone where oil has not been used, (in which case it cleaves to some extent,) and forms a very hard substance, as durable as the best oil paint. It is too cheap to estimate, and any one can put it on who can use a brush."—*Country Gentleman.*

Any color may be given to it by using dry colors of the tinge desired.

Door Plates.—Cut your glass the right size, and make it perfectly clean, then cut a strip of tin foil sufficiently long and wide for the name, and with a piece of ivory or other burnisher rub it lengthwise to make it smooth, now wet the glass with the tongue, and lay on the foil, rubbing it down to the glass with a bit of cloth, then also with the burnisher, the more it is burnished the better will it look; now mark the width on the foil which is to be the height of the letter, and put on a straight edge and hold it firmly to the foil, and with a sharp knife cut the foil and take off the superfluous edges, then either lay out the letters on the back of the foil, (so they shall read correctly on the front,) by your own judgment or by means of pattern letters which can be purchased for that purpose; cut with the knife, carefully holding down the pattern or straight edge, whichever you use, then rub down the edge of all the letters with the back of the knife, or edge of the burnisher, which prevents the black paint or japan, which you next put over the back of the plate, having put a line above and one below the name

or a border around the whole plate or not, as you bargain for the job. The japan is made by dissolving asphaltum in just enough alcohol to cut it, and apply with a brush, as other paint. This is used on the iron frame of the plate also, putting it on when the plate is a little hot, and as soon as it cools it is dry.

If you choose you can remove every other foil letter after the japan is dry and paint in its place, red, blue or other colored letters, to make a greater variety out of which for your customers to choose as the one they desire you to follow in getting up their plate. Tin foil being thicker than silver or gold foil, will not show the paint through it in little spots as they do, but if these foils are desired to be used, you can put on two thicknesses by proceeding as follows, which prevents the paint from showing through them. Lay on the first coat of these foils the same as you do the tin, and smooth it down, by rubbing on the front of the glass, then breathe on it until a dampness is caused, then put on the second and burnish well, with a paper over it, but instead of the knife to cut around your pattern or straight edge you take a sharp needle and with the point make lines through the leaf around the letter or along the border, then with a bit of Jewellers wood or other hard wood made to rather a narrow and sharp point remove all up to the lines, both in and around the letters, as these foils have not the substance to peal off as the tin foil will; japan over these the same as the other letters. Paper letters can be put on by wetting the glass the same as for the foil, japaning over them, and when dry removing them and painting the place out of which they came with one or various colors as desired, as the japan will not peel but makes a sharp and distinct edge and these painted letters look well in this way.

Set your glass in the frame with putty, and put a thin coat of putty over the whole plate, as the plaster of Paris filling which is generally used soon eats out the japan or paint and spoils the whole job. Persons with any ingenuity can very soon make a nice plate if they will pay attention to the above rules as well as to pay $5 for instructions, as a little practice must be had to become perfect even if you do pay $5 for an hour or two's telling and showing.

Oriental or Crystal Painting.—The colors used are Prus-

sian blue, crimson lake, white lake, yellow lake, Rossean, and No. 40 carmine; these colors are kept by druggists in little tin foil packages. The paints are mixed with demar varnish. To make purple, mix Prussian blue and crimson lake:—to make green, mix yellow lake and Prussian blue;—to make pink, mix crimson and white lake;—to make black ground which covers all the glass except the figure, use the japan with a little lampblack;—to make white ground, use white lead or white zinc.

Make your glass perfectly clean and place it over the design or picture you wish to paint, and with these colors, trace by means of a small pencil the outlines of the figure, then fill in to represent the same as the design, and put on the black or white ground whichever is required, and when all is dry have tin foil crumpled very much in your hand and then partly straightened out, and lay it over the figure and keep it in its place by pasting paper over it in such a manner as it cannot slip away, letting the paper cover the whole back of the glass and all is complete, and will look well or ill according to the practice and taste of the painter.

To prevent the Deposit of Lime in Steam Boilers.—Put into your cistern or tank, from which the boiler is fed, a sufficient amount of tan bark in the piece to color the water rather dark, run for 4 weeks and renew. If you have neither cistern or tank, use fine ground bark, such as tanners use, in the boilers, from 1-2 to 1 bushel every time you blow off. After the first time half the amount will do.

This recipe I have no personal knowledge of as yet, only that I obtained it of a man at Washington, O. who paid $5 for it, and has sold it for that amount also, in the neighborhood and told me that the man of whom he purchased it, sold it to many around there for large sums, and that he had seen two of them who were perfectly pleased with it. This I learned late in the evening, and left the same night also, so I had no chance to get any farther knowledge on the subject. I should try it if I was running a boiler in lime sections, but have my doubts about putting it *into* the *boiler*.

Cure for Heaves.—Take balsam of fir and balsam of copaiba, 4 ozs. each, and mix with calcined magnesia, sufficiently

thick to make it into balls, and give a middling sized ball night and morning for a week or ten days. This gives good satisfaction and is extensively sold by Eberbach & Co. druggists, of this city.

Mahogany Stain on Walnut.—Take aquafortis and apply to the walnut to be finished, by means of a rag tacked on to a stick, for if you use a brush, it will very soon destroy it. Set the furniture in the hot sun to heat in the aquafortis, if no sun, heat it in by a stove or fire, that is, it is finer to do this, but does quite well even without heating. Finish up in every other way as usual.

This finish is applicable to fancy tables, stands, lounges, coffins, &c. and equally beautiful on knots and crotches, giving walnut the actual appearance of mahogany, and as it is appearances only that most people depend upon, why will not this do as well as to transport timber from beyond the seas.

Rose-wood Stain on any Timber.—Take equal parts of logwood and redwood chips and boil well in just sufficient water to make a strong stain, and apply it to the furniture while hot, 1 or 2 or even 3 coats may be put on, one directly after the other, according to the depth of color desired. This part makes the bright streaks or grains, and now for the dark grains. Take saleratus water and apply over the other, by means of a comb made for graining, or a comb made from thinnish India rubber; the teeth should be rather good length, say, half an inch, and cut close together or further apart as desired, and with a little practice excellent imitation will be made. If you wish a darker line, use iron shavings or chippings in vinegar in the same way as the saleratus water, or if you wish to make the whole surface dark, spread them on with a brush over the logwood and redwood ground, and if you want to make the cringles, as sometimes seen in rosewood, it is done with a single tooth, bearing on sometimes hard and then light, &c. &c. All can and must be got by practice.

PAINTER'S ECONOMY IN MAKING COLORS.

For Prussian Blue.—1st. Take nitric acid, any quantity, and as much iron in shavings as the acid will dissolve; heat the iron as hot as can be handled with the hand, then add it to the acid in small quantities as long as the acid will dissolve it, then slowly add double the quantity of soft water that there is acid. 2d. Take Prusiate of potash, dissolve it in hot water to make a strong solution, and mix sufficient of it with the first to give the depth of tint desired and the blue is made.

For Chrome Yellow.—1st. Take Sugar of Lead and Paris White, equal quantities, and in any quantity; dissolve them in hot water. 2d. Take bi-chromate of potash, dissolve it in hot water, to make a strong solution; mix the two solutions, as in the blue, and the Yellow is made.

For Chrome Green.—Take Prussian Blue and Chrome Yellow in a liquid form, mix the two liquids and the Green is made.

For a cheap and durable Green, take Spruce Yellow and color it with a solution of Chrome Yellow and Prussian Blue until you give it the shade you wish.

For Pea Brown.—1st. Take Sulphate of Copper, any quantity, dissolve it in hot water. 2d. Take Prusiate of Potash, dissolve it in hot water to make a strong solution, mix of the two solutions as in the blue, and the color is made.

For Paris Green.—Take unslacked lime of the best quality, slack it with hot water; then take the finest part of the powder and add alum water as strong as can be made, sufficient to form a thick paste, then color it with bi-chromate of potash and sulphate of copper until the color suits your fancy, and dry it for use. N. B. The sulphate of copper gives the color a blue tinge. The bi-chromate of potash a yellow. Observe this and you will never fail.

The Prusiate, Chromate, &c. of iron is precipitated, and all that is required, is to drain off the water by putting the preparations into woolen bags and let the water drain off.

and then dry the colors for use. Glass or stone vessels must be used with the acids, and always observe that when water is mixed with the strong acids, they must be mixed slowly or you will break the vessel by means of the great heat which is set free by the combination. Painters can use their own judgment about making these colors. But if they do not do it for profit there will be pleasure in testing them, even in vials full only, as the chemical action is just as fine in small as in large quantities.

Boiling down Paint Skins.—To a gallon of rain water add 1-2 lb. sal sada, cover the skins, let them stay a day or so, heat them up, add oil enough to thin them. Strain them.

TINNERS' ECONOMY.

Crystalizing Tin.—Moisten the Tin with soft water and sprinkle sulphuric acid over it. Hold over a charcoal fire for a few minutes, and then cleanse it off with salt water.

Black Japan.—Asphaltum 1 3-4 lbs.; Turpentine 1-2 gallon. Melt the Asphaltum in the turpentine, by moderate heat on coals: and when half cold, add 1-2 pint copal varnish. Apply with camels hair brush. One coat for rosewood imitation, and two coats for pure black.

Red Japan.—One part dragon's blood, 2 parts Chinese vermillion, ground very fine with copal varnish.

Blue Japan.—One part cobalt or ultramarine blue, two parts Prussian blue; ground very fine with copal varnish. One coat makes watered imitation; two coats pure color.

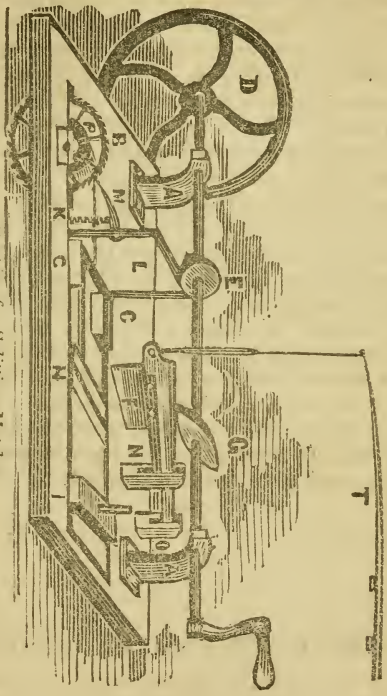
Claret Color.—Dragon's blood and asphaltum, equal parts; ground very fine with copal varnish.

Green.—Asphaltum and Prussian blue, ground fine in copal varnish.

Percussion Matches of the best quality.—Take chlorate of potash, 3-4 lb.; glue, 3 lbs.; white lead, dry, 5 lbs.; red lead, 1-2 lb.; phosphorus, 2 3-4 lbs. *Directions*—First put the chlorate into a dish made for the purpose, deep, and of a suitable size to set into a kettle of water which can be kept on the fire for 2 or 3 days, and put 2 qts. of water on the chlorate, then put the glue on top of the chlorate water, and let soak until all is perfectly dissolved; then add the leads and heat up quite hot and thoroughly mix, let cool and add the phosphorus, let it dissolve and be careful never to heat hot after the phosphorus is added; stir all the time while dipping, and if little particles of phosphorus fires, push it down into the mixture, or put on warm water; if you put on cold water, it will fly all over you. Keep it rather thin, when and after the phosphorus is put in and there will be no danger; although the chlorate of potash is considered a dangerous article to work with, so is powder, yet when you know how to work with them, you can do as safely with one as the other. I have been acquainted with a man for about 14 years who makes them, and several others for a less time without trouble or accident. A better match was never made to stand dampness or bear transportation without setting on fire. I have used and sold them much of the time, and speak from knowledge.

The plan pursued here in preparing the splints is as follows: Sawed pine timber from 4 to 8 inches each way, is sawed off the right length for the match, then one end of it is shaved off smooth with a drawing knife, the block is held upon the horse by a brace from the top of the horse head against the back side of the block, so as to be out of the way of the knife instead of putting the block under the jaws of the horse head as is usual in common shaving, as the dents made in the end of the match timber would not answer, the front edge comes against a strip put on for that purpose; then glue the other end and put on brown paper, which holds them together when split; machines are used to split with which feeds up the block just enough each time the splitting knife is raised, to make the size of the match when split the other way, or about ten to the inch. These machines cost about $50, and the labor of splitting is simply to turn a

crank, and the work goes ahead like a young saw-mill, by simply turning a crank as shown in the figure A A, showing two standards bolted upon a base plank 4 feet in length;



Machine for Splitting Matches.

these standards support a shaft of the same length, with crank and balance wheel D which is 2 feet in diameter; the shaft has upon it an oval wheel G which sinks the knife F twice in each revolution, the knife passing down through a space in a thin iron strip H standing out from the 2 blocks C C, under which the match block passes by the drawing of the chain seen to pass over a small drum P upon the shaft of the rag wheel E, the notches being only 1-4 inch apart, and fed up by the hand M attached to the iron frame L,

being kept back to the cam wheel B, which has 2 swells upon it, by a light spring which is not shown, the hand M is kept down into the cogs or notches by the little spiral wire spring K; the match block to be split sets in the frame which carries the block I with a pin in it to draw back the frame. When the block of matches is split, this frame goes forward to touch a catch, the same as a saw mill, which lets another spring not seen, raise the hand M, when the feeding operation ceases. The frame is then drawn back and the same repeated. As the match is split they open and require a rounding mortice made through the base plank between the blocks CC, which allows them to remain in a half circular form—the knife is raised by a line attached to a spring pole T, the knife is screwed upon a piece of cast iron which works in the guides H, having the back end firmly fastened by a bolt through the standard O. This knife stands at right angles with the shaft. When the matches are split and sufficiently dry to work upon, they are dipped in melted brimstone kept hot and the match also kept hot on a sheet iron stove and all the brimstone is thrown off which can possibly be by jerking the block with the hand. If any brimstone remains upon the end it must be scraped off before dipping into the match composition.

GENERAL REMARKS ON COLORING.

It may be necessary to remark, and I do it here, once for all, that every article to be dyed, as well as every thing used about dyeing, should be perfectly clean of filth and grease, but particularly such as are used for light colors. The copper kettle should be scoured bright, and the stick used for lifting the goods, and the tubs used for rinsing; all should be kept clean.

In the next place, the article to be dyed should be well

scoured in soap, and then the soap rinsed out, for soap is just as inimical to the dye as grease. It is also an advantage to dip the article you wish to dye into warm water just before putting it into the alum or other preparation; for the neglect of this precaution it is nothing uncommon to have the goods or yarn spotted.

As soon as an article is dyed it should be aired a little, then well rinsed, and afterward hung up to dry.

When dyeing or scouring silk or merino dresses, care should be taken not to wring them while wet, for this has a tendency to wrinkle and break the silk. It will be difficult, and sometimes impossible to get these wrinkles out again.

In putting dresses and shawls out to dry, that have been dyed, they should be hung out so as to dry evenly, for the part that dries the quickest is frequently the lightest.

Great confidence may be placed in these coloring recipes as the author has had them revised by Mr. Storms of this city, who has been in the business over 30 years, and given the following certificate of their efficiency.

Ann Arbor, Aug. 6, 1859.

I have examined and revised Dr. Chase's Coloring Recipes, and am satisfied that they are practical and good. I have also furnished him with some valuable recipes in this line.

HIRAM STORMS,
Dyer and Manufacturer.

COLORS FOR WOOLEN GOODS.

Chrome Black for Woolen Goods—Superior to any now in use.—Preparation for 5 lbs. of goods, take 6 oz. blue vitriol, boil a few minutes, and dip the goods 3-4 of an hour, airing them often in the time; take out the goods, and make a dye with 3 lbs. of logwood; boil 1-2 hour, dip 3-4 of an hour, and air the goods and dip 3-4 of an hour more which finishes the goods. Wash in strong suds.

To Dye Black on Wool for Mixtures.—For 10 lbs. of goods, take 1-4 lb. of the bi-chromate of potash, and 3 oz. of ground argol, boil together and put in the wool; stir well, and let

it remain in the dye 4 hours. Then take out the wool, rinse it slightly in clear water, then make a new dye, into which put 3 1-2 lbs. of logwood. Boil 1 hour and then add 1 pt. of chamberley; put in the wool, stir well and let it lie in all night. Wash in clear water.

N. B.—This color I would recommend in all cases in preference to any other now in use, as it will not impart any of its color in fulling nor fade by exposure to the sun, and if either of these blacks are spotted you will treat them as directed for black silk (i. e.) by throwing in some ashes or making the ley and dipping in it as there directed.

Making a Dark Steel Mix.—Take 10 lbs. black wool, and 1 1-2 lbs. white, and mix well together; great care should be taken in mixing the white with the black, as the proportion of white is so small the mix will not be even, unless this is borne in mind.

For a Dark Snuff Brown.—For 5 lbs. Cloth or Yarn, take 1 lb. of camwood and boil it 15 minutes, then dip the goods for 3-4 hour; take out the goods, then add to the dye 2 1-2 lbs. of fustic, boil 10 minutes, then dip the goods 3-4 hour, add 1 oz. of blue vitriol and 4 oz. copperas; dip 1-2 hour: then if not dark enough, add more copperas. This color is dark, beautiful and permanent.

For Wine Color.—For 5 lbs. goods take 2 lbs. camwood, boil 15 minutes and dip the goods 1-2 hour; boil again and dip 1-2 hour; then darken with 1 1-2 oz. of blue vitriol; if not dark enough, then add copperas 1-2 oz.

For Madder Red.—The following recipe supercedes any other in use, both in beauty and in being adapted to all circumstances: To each lb. of goods take 5 oz. alum, and 1 oz. of red, or cream of tartar; dissolve in sufficient quantity of soft water; put in the goods and bring your kettle to a boil for half an hour, then air them and boil one half hour longer; then empty your kettle and fill with clean water, put in 1 peck of bran, make it milk warm and let it stand over night or until the bran rises on the top, then skim off the bran and put in 1-2 lb. of madder and put in your goods, and heat slowly until it boils and is done. Wash in strong suds.

Green on Wool or Silk.—Put 1 oz. of indigo into an earthen vessel with 5 oz. oil of vitriol, and let it stand 24 hours. Make a strong yellow dye of yellow oak and hickory bark in equal quantities. Add the vitriol and indigo according to the deepness of the color you wish, say 1 tablespoonful at a time.

Scarlet on Woolen Goods with Cochineal.—For 1 lb. of yarn or cloth take 1-2 oz. of cream of tartar, 1-2 oz. cochineal well pulverized, 2 1-2 oz. of the solution of tin; then boil up the dye and enter the goods, work them briskly for 10 or 15 minutes, after which bring the dye to a boiling heat and boil 1 1-2 hours, stirring the goods slowly while boiling, wash in clear water and dry in the shade.

To make Tin Liquor or Tin Solution.—If druggists keep it it is best to purchase of them already made; if not, you will proceed as follows:

Get at a tinner's shop, 4 oz. of block tin; put it in a shovel and melt it. After it is melted, pour it from the height of 4 or 5 feet, from the shovel into a pail of clean water.—This will make what is called granulated or feathered tin; the object of doing this is to have the tin in small particles, so that the acid can dissolve it. Take it out of the water and dry it, then put it into a strong glass bottle; pour over it 12 oz. of muriatic acid; then add by degrees 8 oz. sulphuric acid. The sulphuric acid should be added about a table-spoonful at a time, at intervals of 5 or 8 minutes, for if you add it too rapidly you run the risk of breaking the bottle. After you have all the acid in, let the bottle stand until the ebullition subsides; then stop it up with a beeswax or glass stopper and set it away, and it will keep good for a year or more, or will be fit for use in 24 hours.

Deep Yellow or Green on 5 lbs. of Goods.—Boil in clean water, half a peck of black oak bark; after it has boiled take out the bark and add half a tea-cupful of tin liquor; stir the dye well, then put in the yarn and stir it round, and it will dye a deep yellow in from 5 to 15 minutes, according to the strength of the bark; take out the yarn and rinse it immediately and dry it. Add to this dye a table-spoonful of chemic at a time, working the goods for 5 minutes

and air, if not sufficiently dark add more chemic until the green is deep enough to suit.

For Pink.—For 3 lbs. of goods take 3 oz. of alum, boil and dip the goods 1 hour, then add to the dye 4 oz. cream of tartar, and 1 oz. of cochineal well pulverized; boil well and dip the goods while boiling, until the color suits.

Orange on Flannel or any other Woolen Goods.—for 5 lbs. goods take 6 table-spoonfuls of the muriate of tin, and 1-4 of a lb. of argol, boil and dip 1 hour, then add to the dye 2 1-2 lbs. fustic, boil 10 minutes, and dip 1-2 hour, then add to the dye a tea-cupful of madder, dip again 1-2 hour.

N. B.—Cochineal used in the place of the madder makes a much brighter color, which should be added in small quantities until red enough to make the desired orange, is obtained.

For Lac Red.—For 5 lbs. goods take 10 ozs. of argol, boil a few minutes, then take 1 lb. of fine ground lac, mix with 1 1-4 lbs. of the muriate of tin, let stand 2 or 3 hours, then add one half of the lac to the argol, dye and dip 1-2 hour, then add the balance of the lac and dip again 1 hour; keep the dye at a boiling heat until the last half hour, when the dye may be cooled off.

For Purple.—For 5 lbs. of goods take 4 oz. of cream of tartar, 6 ozs. alum, 1-2 tea-cupful of muriate of tin, 2 ozs. cochineal. Boil the cream of tartar, alum and tin, 15 minutes, then put in the cochineal and boil 5 minutes; dip the goods 2 hours, then make a new dye with 4 oz. alum, 6 oz. Brazil wood, 1 tea-cupful tin liquor, 14 oz. logwood and a little chemic.

To make Chemic.—For good Chemic take at the rate of 1-2 lb. of Oil of Vitriol, and stir into it 2 ozs. of fine ground Indigo, stir one half hour, cover over and let stand for 2 or 3 days, stirring it three or four times each day, that all the particles of Indigo may get dissolved; put the Chemic into a glass vessel and cork up tight. This composition will keep for a long time, and improves by standing.

For a Light Silver or Pearl Drab.—For 5 lbs. goods take 1 small tea-spoonful of alum, and about the same amount of

logwood, boil well together, then dip the goods 1 hour; if not dark enough add in equal quantities alum and logwood until the required color is obtained.

To Cleanse Wool.—Make a liquor of 3 parts water, and 1 of urine, heat it as hot as you can bear the hand in it, then put in the wool, a little at a time so as not to have it crowd, let it remain in for 15 minutes, take it out over a basket to drain, then rinse in running water, and spread it out to dry; thus proceed in the same liquor, when it gets reduced fill it up; always keep the liquor as hot as you can bear your hand in it, and never use any soap, as it fulls the wool.

How to Extract the Color from Dark Rags or other Goods and insert Lighter Colors.—This recipe is calculated for rags for carpets; in the first place let the rags be washed clean. The black rags can be colored red or purple at the option of the dyer; to do this take for every 5 lbs. black or brown rags, 3-4 lb. muriate of tin, and 1-2 lb. of lac, mixed with the same as for lac red; dip the goods in this dye 2 hours, boiling one half of the time, if not red enough add more tin and lac. The goods can then be made a purple by adding a little logwood: be careful and not get in but a very small handful, as more can be added if not enough. White rags make a beautiful appearance in a carpet, by tying them in the skein and coloring them red, green or purple; gray rags will take a very good green, the color will be in proportion to the darkness of mix. In the following recipes I shall give directions for coloring cotton, so that cotton rags will look equally as well as woolen.

DURABLE COLORS FOR COTTON GOODS.

For Black on Cotton.—For 5 lbs. goods take 3 lbs. sumac, boil 1-2 hour, let the goods then steep in 12 hours, the goods are then to be dipped in a solution of lime water for 1-2 hour, take out and let stand 1 hour, take 8 oz. copperas and add it to the sumac liquor, in this dip the goods 1 hour, then run them through the tub of lime water again for 15 minutes, then make a new dye with 2 1-2 lbs. logwood, boil

1 hour, then dip the goods 3 hours, then add to the logwood dye 2 oz. bi-chromate of potash, dip again, then wash in clear cold water, and dry in the shade.

N. B.—In using sumac take the wood and bark togther.

To Color Sky Blue on Cotton.—For 3 lbs. goods take 4 ozs. blue vitriol, boil a few minutes, then dip the goods 3 hours, after which pass them through a strong solution of lime water; the lime water is made by putting lime into a pail of water and letting it stand until it becomes clear, then turn into a tub of water, in which dip the goods; you can make this color a beautiful brown by putting them through a solution of prusiate of potash.

Blue on Cotton and Linen with Logwood.—Preparation for cotton and linen: in all cases (if new) they should be boiled in a strong soap suds and rinsed clean; then for 5 lbs. cotton or 3 lbs. linen, take 3-4 lbs. bi-chromate of potash, put in the goods and dip 2 hours, then take out, rinse, make a dye with 4 lbs. logwood, dip in this 1 hour, air, and let stand in the dye 3 or 4 hours, or till the dye is almost cold, wash out and dry.

For Purple.—For 5 lbs. goods take 3 lbs. logwood, and 1-2 tea-cupful of muriate of tin, boil the dye 1-2 hour, cool a little and dip the goods 3 or 4 hours, dry in the shade; wash in clear cold water after drying. This will do for ribbons not requiring to be washed in suds.

For Green.—Cotton should, in all cases, be perfectly clean; new cotton should be boiled in weak ley or potash and washed and dried; give the cotton a dip in the home made blue dye-tub, until blue enough is obtained to make the green as dark as required, take out, dry, and then rinse the goods a little, then make a dye with 3-4 of a lb. of fustic, and 3 oz. logwood, to each lb. of goods, boil 1 hour and let cool until at hand heat, put in the cotton, move briskly a few minutes and let lay in 1 hour, take out and let it thoroughly drain, dissolve for each lb. of cotton 1-2 oz. blue vitriol, dip again as before, wring out and let dry in the shade. By adding or diminishing the logwood and fustic, any shade of green may be obtained.

For Yellow.—The following recipe for yellow, supercedes

any other in use both in beauty and durability. For 5 lbs. cotton goods take 7 oz. sugar of lead, make dye enough to thoroughly immerse the goods, dip 2 hours, wring out, dissolve in a separate dye 4 ozs. of bi-chromate of potash, dip until the color suits, wring out and dry, if not yellow enough repeat the above operation.

For Orange Color.—For 5 lbs. goods take 4 ozs. sugar of lead, boil a few minutes and when a little cool put in the goods, dip 2 hours, wring out, (not wash) make a new dye with 8 oz. bi-chromate of potash, dip until it suits; if the color should be too red take off a small sample and dip it into lime water; when the choice can be taken of the sample dipped in the lime or the original color. This color is very permanent.

Red.—Take muriate of tin 2-3 of a tea-cupful, add sufficient water to cover the goods well, bring it to a boiling heat, put in the goods 1 hour, stirring often; take out the goods and empty the kettle and put in clean water; make a dye by steeping 2 lbs. nic wood for half an hour at hand heat, then put in the goods and increase the heat for 1 hour, not bringing to a boil at all; air the goods and dip an hour as before; wash in clean water only;—dry.

COLORS FOR SILK GOODS.

For a Handsome Green.—For 1 lb. of silk take 8 ozs. of yellow oak bark, and boil 1-2 hour; turn off the liquor from the bark and add 6 ozs. alum, let stand until cold; while this dye is being made, color the goods in the blue dye tub, a light blue; dry and wash, then dip in the alum and bark dye; if it does not take well, warm the dye a little. If you have no blue tub, pursue the following:

Deep Yellow or Green on five pounds of Silk or Wool.—This is applicable to wool and silk. Boil in clear water 1-2 a peck of black oak bark, (or peach leaves;) after it has boiled take out the bark and add 1-2 a teacupful of tin liquor; stir the dye well, then put in the goods and stir them

round, and it will dye a deep yellow in from 5 to 15 minutes, according to the strength of the bark; take out the goods, rinse and dry immediately. Now, to make a green, add to the above dye a table-spoonful of chemic at a time, and work the goods 5 minutes, and air; if not sufficiently dark, use the same amount of chemic as before, and work again as before, until the green suits your fancy.

For Mulberry.—Preparation—For 1 lb. of silk take 4 ozs. alum, dip one hour, wash out, and make a dye with 1 oz. of brazil wood, and 1-4 oz. logwood previously boiled in a kettle together; dip in this 1-2 hour, then add more brazil wood, and logwood, in equal proportions until the color is dark enough.

For a Black on Silk.—Make a weak dye as you would for black on woolens, only not so strong; work the goods in bichromate of potash, at a little below boiling heat, then dip in the logwood the same way; if colored in blue vitriol dye, use about the same heat.

To Remove Spots and Prevent Spotting Black on Wool or Silk.—N. B.—In dying silk or other goods if they should become rusty or spotted, all that is necessary is to make a weak ley and have it scalding hot, and put your goods in for 15 minutes, or throw some ashes into your dye and run your goods in it 5 minutes and they will come out a jet black and an even color. I will warrant it.—*Storms.*

The reason that spots of brown, or rust as it is called, appears on black cloths is that these spots take the color faster than the other parts of the goods, and are kept in longer than they require; but I have no doubt Mr. Storms' plan to remove them is correct, for he regreted much to make public the information, which he says is not generally known, and applicable to woolen as well as silk.

For a Light Chemic Blue.—Take for 1 gal. water 1-2 table-spoonful of alum, dissolve in a tea-cup of hot water; turn this into the gal. of water, which should be cold, then add the chemic, as much as is wanted to obtain the desired color,—the more chemic that is used the darker will be the color.

For Purple.—Dip the goods in the home made blue dye

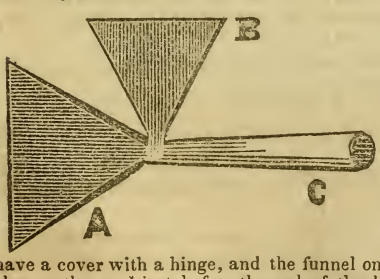
tub, until a light blue is obtained, dry and then make a dye of 4 ozs. of alum, half to the lb. of silk, then dip when the dye is a little warm; if the color is not full enough add a little chemic.

For Yellow.—For 1 lb. of silk take 3 ozs. alum, 1-4 oz. of sugar of lead, immerse the goods in the solution of alum and lead over night, take out, wring and make a new dye with 1 lb. of fustic, dip until the required color is obtained. The yellow or green for wool works equally well on silk.

For Orange.—Take annatto and soda, and add in equal quantities according to the amount of goods and darkness of the color wanted.

For a beautiful Cinnamon or Brown on both Cotton and Silk, by a new process.—Give the goods as much color, from a solution of blue vitriol as it will take up, then run it through lime water; this will make a beautiful sky blue of much durability; it has now to be run through a solution of prussiate of potash, when it will be a beautiful cinnamon or brown.

To Color Crimson.—For 1 lb. of silk take 3 ozs. alum, dip at hand heat 1 hour, take out, wring them; for 1 pailful of new dye take 3 ozs. cochineal, 2 ozs. nutgalls, and 1-4 oz. cream of tartar, boil 10 minutes, cool a little and dip 1 hour, raising the dye to a boiling heat at the time; wash and dry.



Painter's Sanding Apparatus.—In my recipe for reducing oil paint with water I spoke of sanding after painting, & having since seen an apparatus for that purpose, I give an *illustration* of it; it is made of tin, the tube C enters upon the nozzle of a small bellows made for the purpose, the sand is put into the funnel B which she'd have a cover with a hinge, and the funnel on top of the apparatus discharges the sand just before the end of the bellows nozzle, when by working the bellows the sand is evenly deposited upon the freshly put on paint, through the mouth piece A, the escape orifice not being over the 16th of an inch in thickness, and may be made 2½ or 3 inches wide

French Patent Leather.—The process which has been so successfully adopted by the French artisans in glazing leather, so as to give it the repute for superior quality and beauty which it now universally sustains, is to work into the skin with appropriate tools three or four successive coatings of drying varnish, made by boiling linseed oil with white lead and litharge, in the proportion of one pound of each of the latter to a gallon of the former, and adding a portion of chalk or ochre—each coating being thoroughly dried before the application of the next. Ivory black is then substituted for the chalk or ochre, the varnish thinned with spirits of turpentine, and five additional applications made in the same manner as before, except that it is put on thin and not worked in. The leather is rubbed down with pomice-stone powder, and then placed in a room at 90 degs., put out of the way of dust. The last varnish is prepared by boiling 1-2 lb. of asphalt with 10 lbs. of the drying oil used in the first step of the process, and then stirring in 5 lbs. of copal varnish and 10 lbs. turpentine. It must have a month's age before it is fit for use, in order to exhibit its true characteristics. I put this recipe in upon the authority of the U. S. Gazette.

To Remove Corns in 5 minutes.—Take alcohol 1-2 oz.; muriatic acid 1 dr.; nitric acid 1 dr.; chloroform 1 dr.; mix slowly, and they used to put in oil of rosemary 1 dr, but I do not, as it is only for flavor and does not cut; apply a little upon the corn once or twice and in about 3 to 5 minutes, take a knife or lance and separate the corn from the skin immediately at the edge of the corn, and then with the knife work around under the corn, lifting it out from its bed without starting blood or giving pain. Then apply a little stimulating liniment for 3 or 4 times in a day or two, and no soreness will be experienced.

INDEX.

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SALOON & INN-KEEPERS DEPARTMENT.

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BOOT, SHOE, & HARNESS MAKERS DEPARTMENT.

REFERENCES.

These Recipes are got up on purely scientific and philosophical principles, from long and actual experience in the DRUG and GROCERY business, and entire satisfaction warranted.

Reference is made to the following named gentlemen, who have used the recipes referred to, and recommend them to all who wish to MAKE or USE the articles spoken of. Reference could be made to many more, as *Dr.* CHASE has travelled over several STATES, selling them to business men only, and so far as known, entire satisfaction has been given.

HOWBERT & FAILOR, *Druggists*, of Bucyrus, Ohio, say: Dr. Chase's RED INK is superior to Harrison's Columbian Ink, and also that his BURNING FLUID can have no superior.

J. M. CHASE, of Orramel, N. Y. says. Your VINEGAR is all right. More than 40 men tasted it last Saturday, and they, to a man, say it is the best and pleasantest they ever saw.

GIDEON HOWELL, of Orramel, N. Y. says: I have drank cider two years old, (kept by one of Dr. Chase's recipes,) as good as when put up and did not cost 1-4 of a cent per barrel to prepare it.

H. W. LORD and B. FOX, *Grocers*, of Pontiac, Mich. say: We have kept EGGS two years, by Dr. Chase's process, as good as when put down.

N. S. REED, Harness Maker, of Mansfield, Ohio, says: I have used Dr. Chase's VARNISH BLACKING for Harness, over three years, and say that it is the best that I ever used.

The editor of the *Country Gentleman* says of the Washing Fluid, from several years' experience, that clothes not only wash easier, but look better, and last fully as long as when washed in the old way.

CRONIS & BRO. Merchants of Peru, Ill., say they have used the same plan as Dr. Chase's for keeping Eggs, for 12 years past with entire success.

L. WEBER, Grocer, of Crestline, O. says May 23, '59: I purchased Dr. Chase's book about a year ago and have made and sold the VINEGAR at a profit of about $40 on nine barrels sold.

JOHN MISER, Blacksmith, of Washington, Ohio, says: June 25, '59, Dr. Chase tried his FILE CUTTING PROCESS in my shop last night, and I am satisfied that it is a good thing and have purchased his book.

We have been acquainted with Dr. A. W. Chase for several years in the Drug and Grocery business, and are well satisfied that he would not do a business which he did not know was all right. His information in the form of recipes can be depended upon.

JOHN J. BAGLEY, Tobacconist, Detroit, Michigan.
SAMUEL J. REOFIELD, M. D. Wyandotte, Michigan.
JOHN ROBERTSON, Captain of Steamer Clifton.
H. FISH, Captain of Steamer Sam Ward.
GEORGE BEARD, Dealer in Oysters and Fruit, Detroit.
WM. PHELPS & CO. Confectioners, Detroit.

All communications should be addressed to
A. W. CHASE, M. D. Ann Arbor, Michigan.